

LIQUID RENNET 170 MG PRESERVATIVE FREE

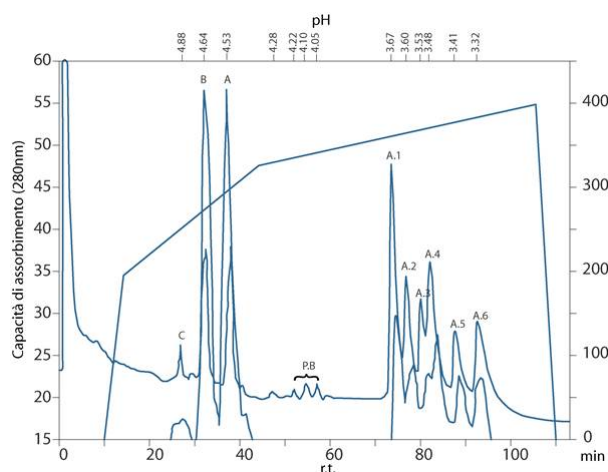


Description

Liquid rennet without preservative is a 100% Made in Italy natural product, obtained from calf vells, formulated without the addition of sodium benzoate. Sodium benzoate helps maintaining the microbiological quality of liquid enzymatic products, consequently its absence makes the rennet highly sensitive to temperature variations. For this reason, it is strongly recommended to follow the delivery and storage temperatures indicated for this type of products without preservative.

This rennet is very suitable for the production labelled as “bio” and R.D.O.. The ration chymosin-pepsin makes this rennet extremely effective and easy to use.

HPLC (High pressure liquid chromatography) graphic shows that the composition of Clerici rennet is characterized not only by the simple ratio of chymosin - bovine pepsin, but also by the right balance between the various chymosins (A, B, C,) - pepsins (1, 2, 3, 4, 5, 6, 7) and enzymes like gastricsin, low molecular weight substances such as peptides, amino acid and glycerol; these substances have a “protection” effect when present by giving better enzymatic stability to the rennet and it is not only the specific action of chymosin on the K casein, but also that of the pepsins and other components which has an important influence in curdling. The low molecular weight components have great importance in developing the aroma and taste of the cheese.



Average

composition:

83% chymosin - 17% bovine pepsine

Chymosin: > 170 mg/l (± 4%)

Ratio Chymosin/Pepsin > 1,38

Standard strength

55 IMCU/ml (the values in IMCU may have a 5% variation)

Characteristics 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 No one added

Containing Sodium chloride: about 20%

The product may have colour variations which do not influence the clotting activity.

Use In food industry for cheese production.

Delivery and Storage

The product must be delivered and stored between 0°C and +8°C in the sealed original packaging.

Due to the absence of sodium benzoate, it is strongly recommended to follow the delivery and storage temperatures indicated. The same conditions must be kept also during the withdrawal of the rennet from the packaging, to be performed following the G.M.P., as the product is more sensitive to microbial contamination.

Maximum loss of strength: 1% / month when stored at +0°C/+8°C

Best before 6 months, according to the Delivery and Storage indications

Package data

Plastic jerrycans of kg. 11 and kg. 23

After use, the plastic of clean and empty jerrycans can be recycled.

Microbiological specifications

Parameter	Limit	Method
Total viable count	< 100 ufc/ml	Clerici M2
<i>Escherichia coli</i>	Ass.25 ml	Clerici M5
Yeast and mould	< 1 ufc/ml	Clerici M6
<i>Salmonella spp</i>	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. The Italian and European laws on the matter (Regulation EC 1829/2003 and Regulation EC 1830/2003) are accomplished.

Nanotechnologies

Liquid rennet produced by Caglificio Clerici S.p.A is not intentionally added with additives in the form of engineered nanomaterials.

Allergens

The ingredients used in the liquid rennet produced by Caglificio Clerici S.p.A do not contain any of the following potential allergens:

	Presence	Absence
Cereals containing gluten and products thereof		x
Crustaceans and products thereof		x
Eggs and products thereof		x
Fish and products thereof		x
Peanuts and products thereof		x
Soybeans and products thereof		x
Milk and products thereof		x
Nuts (namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof		x
Celery and products thereof		x
Mustard and products thereof		x
Sesame seeds and products thereof		x
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		x
Lupin and products thereof		x
Molluscs and products thereof		x

Exemption from liability

Liquid rennet without addition of sodium benzoate (E211) is a product which must be carefully handled during all the steps (delivery, storage, use), always respecting controlled temperature conditions. The absence of the preservative makes the product more sensitive to microbial contamination.

An incorrect storage or treatment obliges the owner and / or user to consider the Caglificio Clerici S.p.A. free from any claim of liability, including claims by third parties for damages caused in connection with the use of products in which the included product is treated.

The above declaration does not affect the limits of other product specifications or the shelf life of the product. The declaration does not affect any limitation of liability that is contractually agreed with the purchaser of the product. It will be the user's responsibility to determine the suitability of our products for their specific purposes as well as the legal status of the destination of use of our products chosen by the user himself.

Certifications

Caglificio Clerici is ISO 22000:2005 and FSSC 22000:2010 certified. Certificates can be downloaded on www.saccosystem.com

Liability

This information is based on our knowledge trustworthy and presented in good faith. No guarantee patent infringement is implied or inferred.