

TECHNICAL SHEET

POWDER MICROCLERICI 2400 IMCU

Physical properties

Description	Powder Microclerici is a microbial coagulant preparation derived from a controlled fermentation of <i>Rhizomucor miehei</i> .
Aspect	Brownish granulate The product may have colour variation. This has no influence on the clotting activity.
Use	In food industry for cheese production

Chemical properties

Strength	2400 IMCU (the values in IMCU may have a 5% variation)
Preservative Containing	Sodium benzoate (E211) max 1% Sodium chloride
Heavy metals	not more than 30 mg/Kg
Lead	not more than 5 mg/Kg
Arsenic	not more than 3 mg/Kg

Microbiological properties

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

Best before

2 years

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

Storage

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.

Package data

Plastic cans of kg 0,5 in carton boxes of kg 20
 Plastic buckets of kg 5
 Drums of kg 25

GMO

Powder Microclerici 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.

Allergens

The ingredients used in Powder Microclerici 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

Certifications

Powder Microclerici is Halal certified.
 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.