

## POWDER RENNET 96/4 – TECHNICAL SHEET

<b>Description</b>	Granular beige powder Average composition: <b>96% chymosin - 4% bovine pepsin.</b>		
<b>Strength available</b>	From <b>765</b> to <b>1620</b> IMCU/g		
<b>Characteristics</b>	Natural rennet obtained only from very young calf 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: No one added  Containing: Sodium chloride: minimum 95%		
<b>Use</b>	In food industry for cheese production		
<b>Storage</b>	Store the original sealed containers in a cool and dry place after the arrival in your factory. The ideal storage temperature is +4°C/+8°C . Maximum loss of strength: 6% per year when stored at +4°C/+8°C. The product tolerates room temperature during transport.		
<b>Best before</b>	12 months. The product used after the above date has not harmful effects but only a potential decreased activity.		
<b>Package data</b>	Plastic cans of kg 0,5 in carton boxes of kg 5 and 10 Plastic buckets of kg 5 Drums of kg 25		
<b>Microbiological specifications</b>	<b>Parameter</b>	<b>Limit</b>	<b>Method</b>
	Total viable count	< 500 ufc/g	Clerici M2
	Halophilic bacteria	< 500 ufc/g	Clerici M3
	<i>Enterobacteriaceae</i> spp	< 10 ufc/g	Clerici M4
	<i>Escherichia coli</i>	Ass.1 ufc/g	Clerici M5
	Yeast and mould	< 100 ufc/g	Clerici M6
	Anaerobic gasproducing sporeforms	< 20 spores/g	Clerici M8
	<i>Salmonella</i> spp	Ass. 25 g	Clerici M9
	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.		

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<b>GMO</b>	<p>Powder 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).</p> <p>Statement is available upon request.</p>
<b>Allergens</b>	<p>The ingredients used in the powder 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<sub>2</sub>; Lupin and products thereof; Molluscs and products thereof.</p> <p>Statement is available upon request.</p>
<b>Nanotechnologies</b>	<p>None of the ingredients present in the powder rennet produced by Caglificio Clerici S.p.A is in the form of engineered nanomaterials.</p> <p>Statement is available upon request.</p>
<b>MSDS</b>	<p>Available on <a href="http://www.clerici.org">www.clerici.org</a></p>
<b>Certifications</b>	<p>Caglificio Clerici is ISO 22000:2005 and FSSC 22000:2010 certified.</p> <p>Certificates can be downloaded on <a href="http://www.clerici.org">www.clerici.org</a></p>
<b>Liability</b>	<p>This information is based on our knowledge trustworthy and presented in good faith.</p> <p>No guarantee patent infringement is implied or inferred.</p>