

EXTRA STRONG LIQUID LAMB RENNET

Description Liquid lamb rennet is a 100% natural Made in Italy product obtained from the stomachs

of suckling lambs.

Average composition: 75% chymosin - 25% lamb pepsin.

(La composizione del caglio può variare, in funzione delle caratteristiche della materia prima)

Power 175 IMCU/ml

(Values in IMCU can have a variability of 5%)

Characteristics Rennet free from microbial coagulants, porcine pepsin and chymosin from

recombinant DNA.

Absolutely natural product with no colourants, flavorings or other additives.

The product may contain traces of calf rennet.

Preservative Sodium benzoate E211 (Reg. EU N.1130/2011) max 1% Contain Sodium chloride (NaCl) aprox 20%

Color Yellow-brown liquid, perfectly clear

The product may present variations in color which do not influence the coagulant

activity

Application The amount of rennet needed depends on the quality of the milk, the production

technology (pH, temperature, desired coagulation time) and the enzyme concentration. On average, 8 g to 40 g are used per 100 l of milk. Immediately before coagulating, measure the desired quantity. Pour 10 to 20 times the amount of rennet in plenty of cold water, stirring gently. The water must be free of chlorine. Immediately

disperse the solution obtained in the boiler, mixing thoroughly.

Store Store the packages tightly closed at +4°C / +8°C after arrival at destination.

At this temperature the maximum decrease in coagulating power is 1% per month.

Tolerates ambient temperature during transport.

Shelf Life 9 months

The use of the product after this date does not imply harmful effects but only a

possible reduction in the efficiency of coagulation times.

Package Bottle of 500 grams, 1kg and cans of Kg 11

All primary packaging is food grade

After use, the baskets, empty and clean, can be disposed of in the normal separate

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waste collection system



Microbiological	Parameter	Limit	Method
Specifications	Standard battery charge	< 1000 ufc/ml	M2
	Enterobacteriaceae spp	Abs. 1 ml	M4
	Escherichia coli	Abs. 25 ml	M5
	Molds and yeasts	< 10 ufc/ml	M6
	Salmonella spp	Abs. 25 ml	M9
	Staphylococci coagulase +	Abs. 1 ml	M10
	Listeria monocytogenes	Abs. 25 ml	M11
	Pseudomonas aeruginosa	Abs. 25 ml	M13

Compliance with microbiological specifications is ensured by analyzes carried out according to a sampling

OMG

Ditta Rappelli liquid rennet does not contain, is not made up of and is not obtained from genetically modified organisms, in compliance with the provisions of Reg. CE1829/2003. Product in compliance with the rules on traceability and labeling of genetically modified foods (EC Reg. 1830/2003).

Origin

The Ditta rappelli liquid rennet is Made in Italy, packaged by Tecnolatte srl in the factory located in Massalengo (LO).

Allergens

The ingredients used for Ditta Rappelli liquid rennet do not contain the following potential food allergens:

	Present	Absent
Cereals containing gluten and derived products		х
Shellfish and shellfish products		х
Eggs and egg products		х
Fish and fish products		х
Peanuts and peanut products		х
Soy and soy products		х
Milk and milk-based products		х
Nuts (almonds, hazelnuts, common walnuts, agaciù nuts, walnuts pecans, brazil nuts, pistachios, Queensland nuts and derived products);		х
Celery and celery-based products		х
Mustard and mustard-based products		х
Sesame seeds and sesame seed products		х
Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg (expressed like SO2)		х
Lupine and lupine products		х
Shellfish and shellfish products		х

Nanomaterials

Ditta Rappelli liquid rennet is not intentionally added with additives in the form of nanomaterials.

Authorization CE IT AA E030 265

Addictional info

This information is based on our best knowledge and is disclosed in good faith. There are no guarantees against violations by third parties.

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