

## TECHNICAL DATA SHEET LIQUID COAGULANT FOR MILK RAPPELLI

### FEATURES

Physical state:	clear liquid
Color:	yellow amber
Density 20°C:	1,15 Kg/lt.
Ph	5,4
Stabilizer:	Sodium chloride (common salt)
Preservative:	Sodium Benzoate (E 211) < 1%

### BACTERIOLOGICAL FEATURES

Guaranteed values lower than:

Total bacterial count	lower than 2000
Yeasts and molds	lower than 10/ml
E. coli	absent
spore-forming	absent
Salmonella	absent
Staphylococcus aureus	absent
Lysteria monocytogens	absent

### DESCRIPTION

The coagulant Rappelli is a product of plant origin obtained by fermentation of the fungus *Mucor pusillus* var. *Lindt* and or *Rhizomucor miehei* MT. During fermentation it forms the enzyme that has the property of coagulating milk. By means of extraction, desalination, filtration etc. It is extracted from the coagulant enzyme that is subsequently stabilized in saline solution. (Aut. Minist.704bis A3 / 21.8/11656-1.3.70).

### PROPRIETY

The coagulant Rappelli associates a high coagulant activity at a low proteolytic activity. SOXHLET coagulant activity: 1: 10.000

### APPLICATIONS

The coagulant Rappelli is indicated for all productions of both fresh cheeses that short and medium seasoning.

### HOW TO USE

The amount of coagulant Rappelli required depends on many factors such as: the quality of milk, the quantity of calcium present, acidity, temperature, type of processing that you want to adopt, etc. The average dose of coagulant Rappelli liquid varies from 20 to 40 cc. for 100 liters of milk. It can also be diluted in cold water have a better distribution in the milk

### SHELF LIFE

Packages may be stored at room temperature for 24 months since the production date

