

## Product Specification Sheet

### VEAL RENNET SF-100

Last revision: 19 October 2021

#### Product Information

Description	The milk clotting enzymes are derived from animal pregastric tissues. chymosin: 80 - 85% bovine pepsin: 15 - 20%
Application market	A standardized veal rennet preparation for use in all major cheese varieties. No liability accepted in case of undue application
Appearance	Light brown to deep brown liquid solution (product color may vary from batch to batch).
Status	<ul style="list-style-type: none"> <li>• Non Kosher</li> <li>• Non Halal</li> <li>• Non GMO derived (statement available upon request)</li> <li>• Allergen statement available on request</li> <li>• This product does not contain animal tissue</li> </ul>

#### Physical & Chemical specifications

Milk clotting activity	310 - 325 IMCU/ml	Bovine pepsin	15 - 20%
Chymosin	80 - 85%		

#### Microbiological specifications

Total plate count	< 1000 CFU/g	Coagulase positive staphylococci	< 10 CFU/g
Coliforms	< 10 CFU/g	<i>Listeria</i> spp	absent in 25 g
Yeasts & Molds	< 10 CFU/g	<i>Salmonella</i> spp	absent in 25 g

#### Composition

Ingredients	Typical values
Enzyme solution	75 %
Sodium chloride	13 %
Sodium acetate	10.05 %
Propylene glycol	1.9 %
Potassium sorbate	0.05 %

#### Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

The use of this product may vary from country to country, customers have to verify the local legislation.

## Packaging & Storage

Packaging	Product number 18014: 5 gallons cube Product number 18572: 55 gallons drum
Storage & Shelf-life	The product should be stored in the original sealed container. The recommended storage temperature is < 50 °F/10 °C. Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 5 months from the date of production. The product may be shipped non-refrigerated. Do not freeze.

## Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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