

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"> • Non Kosher • Non Halal • Non GMO derived (statement available upon request) • Allergen statement available on request • This product does not contain animal tissue

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.

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111
For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.