

TECHNICAL DATA SHEET

MICROBIAL RENNET GRANULAR 2250IMCU/G

Introduction: Microbial rennet is a milk-clotting enzyme suitable for application in cheese-making factories. It is controlled fermented by the purified fungus *Rhizomucor miehei*, no pathogens and purified preparation of Microbial Rennet, which can be used for the production of cheese and casein, and replace rennet from animal origin.

Specification: Meet the GB/T 1886.174 -2016 (enzymes for food industry)

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| Appearance | brownish granular | Total plate count | ≤10,000 CFU/g |
| Loss on drying | ≤8.0% | Yeasts and moulds | ≤10 CFU/g |
| Clotting activity | ≥2250IMCU/g | Coliform bacteria | <10 CFU/g |
| Lead (Pb) | ≤5 ppm | Staphylococcus aureus | Negative in 1g |
| Arsenic (As) | ≤3 ppm | Salmonella spp. | Negative in 25g |
| Mercury (Hg) | ≤0.5 ppm | Listeria monocytogenes | Negative in 25g |
| Cadmium (Cd) | ≤0.5 ppm | E. coli | Negative in 25g |

Characteristics: Microbial Rennet Granular 2250IMCU/g is a little bit salty, good stability, soluble to water; barely soluble to ethanol, chloroform or ethyl ether. It shows a clotting performance very similar to a corresponding type of calf rennet. Enzyme activity is affected by processing conditions, milk composition, calcium concentration and pH.

Microbial Rennet is particularly suitable for making cheeses for vegetarians.

For more specific information about applications and dosage, please contact us.

Composition: Microbial rennet from *Rhizomucor miehei*, sodium chloride.

Dosage: 30IMCU to 60IMCU is recommended for one liter milk (i.e. 13.33g to 26.66g of 2250IMCU/g rennet for 1000 liters milk). The product should be dissolved in pasteurized, chilled and chlorine-free water. Mix with the milk, stirring for 5 minutes.

Packaging: 500g polyethylene bottle.

Shelf life and storage: 2 years when stored in a cool, dry place below 25°C, away from sunlight.