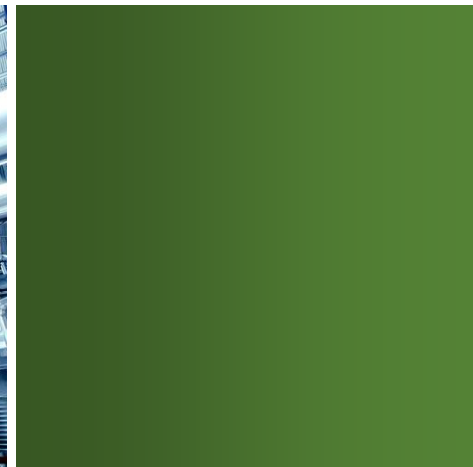
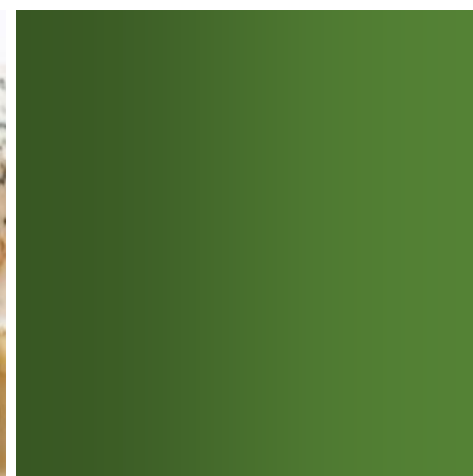


Catalogue for Microbial Rennet

Ensymm catalogue for microbial Rennet coagulant



RENNET L-220 AND RENNET 750

Rennet 750

Microbial coagulant

Rennet L-750 coagulant is a food grade milk-clotting enzyme derived from the controlled fermentation of *Rhizomucor miehei*.

Composition

- Water
- Sodium chloride
- Enzyme
- Sodium benzoate

Physical Properties:

Appearance: Clear liquid

Colour: Brown

Appearance:

Mild characteristic appearance

Activity Properties:

Clotting activity: 50 IMCU / ml +/-10% (IDF 176:1996)

Chemical Properties:

Relative density:

1.13 +/-0.01 kg/l = 10% sod. chloride

pH: 5.4 +/-0.2

Sodium benzoate (E211):

0.5 +/-0.2 %

Microbiological Properties:

Total plate count (PCA):

< 100 cfu / ml

Listeria monocytogenes:

Absent in 25 ml

Stability:

Rennet L coagulant should be stored in its packaging under cool and dry conditions to minimize the loss of activity. Storing under refrigeration 4°C can extend storage life. Stable for max. 6 months at 4°C. Do not freeze.

RENNET 750 AND S-POWDER

Rennet S-powder

Rennet S-powder is a microbial coagulant derived from a controlled fermentation *Rhizomucor miehei*.

Physical Properties:

Aspect: Brownish granulate

Use: In food industry for cheese production

Chemical Properties:

Strength: 1:150.000 MCU/g

Heavy metals:

Not more than 40 ppm (as Pb)

Lead: Not more than 10 ppm

Arsenic: Not more than 3 ppm

Microbiological Properties:

Coliforms: ≤ 30 in 1 g

Salmonella: Absent in 25 g

Escherichia coli: Absent in 25 g

Chemical Properties:

Relative density: 1.13 +/-0.01 kg/l

10% sod. Chloride

pH: 5.4 +/-0.2

Sodium benzoate (E211):

0.5 +/-0.2 %

Microbiological Properties:

Total plate count (PCA)

< 100 cfu / ml

Listeria monocytogenes absent in 25 ml

Stability

Rennet L coagulant should be stored in its packaging under cool and dry conditions to minimise the loss of activity. Storing under refrigeration 4°C can extend storage life. Stable for max. 6 months at 4°C. Do not freeze.

Staphylococcus aureus: Absent in 1 g

Listeria monocytogenes:

Absent in 25 g

The product complies with Food Chemical Codex III recommended specifications for food grade enzymes products.

Stability Data:

Rennet S-powder must be stored in the original containers in a cool, dry place at 4-8°C. If kept under these conditions the loss of activity is less than 1% per month and the recommended shelf-life is 2 years.

ensymm is a German based premier project consulting company for Life Sciences, serving biotech companies, pharmaceutical industry and food ingredient companies. We provide clients with a variety of business and technology consulting services as well as with specialized teams in various areas of our competence.



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