

TECHNICAL DATA SHEET

CHYMOSIN LIQUID 1500IMCU/ML

Introduction: Our Chymosin (Fermentation Produced Chymosin) is a milk clotting enzyme produced by fermentation of *Kluyveromyces lactis* strain. It is used to replace the pure chymosin coming from a milk sucking calf in its first days of life for coagulating milk proteins during cheese-making. Its performance and properties are identical to calf Chymosin.

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

Appearance	Light yellow to light brown liquid	pH	4.0 – 7.0
Clotting activity	≥1500IMCU/ml	Total plate count	≤1,000 CFU/ml
Odor & Taste	Slight odor of fermentation	Coliform bacteria	<30 CFU/ml
Specific gravity	1.08-1.12g/cm ³	Mold & Yeast count	≤10CFU/ml
Lead (Pb)	≤3 ppm	Staphylococcus aureus	Negative in 1ml
Arsenic (As)	≤1 ppm	Salmonella spp.	Negative in 25ml
Mercury (Hg)	≤0.5 ppm	Listeria monocytogenes	Negative in 25ml
Cadmium (Cd)	≤0.5 ppm	E. coli	Negative in 25ml

Characteristics: Chymosin is a little bit salty, good stability, sodium benzoate free, reliable coagulation, and suitable for the production of various types of cheese with high yields and cheese quality.

Composition: water, glycerin, Chymosin from *Kluyveromyces lactis*, sodium chloride, trehalose.

Dosage: 30 to 35 ml is recommended for every 1,000 liters of milk. The product should be dissolved in pasteurized, chilled and chlorine-free water. Mix with the milk, stirring for 5 minutes.

Packaging: 20L/barrel, 1000L/IBC tote.

Shelf life and storage: 1 year when stored in a cool, dry place between 4-8°C, away from sunlight. The product used after the above date has not harmful effects but only a potential decreased activity. Store the original sealed containers at 4-8°C, after the arrival in your factory.