

## TECHNICAL DATA SHEET

### CHYMOSIN POWDER 1800IMCU/G

**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 powder	Total plate count	≤1,000 CFU/g
Clotting activity	≥1,800IMCU/g	Coliform bacteria	<30 CFU/g
Odor & Taste	Slight odor of fermentation	Mold & Yeast count	≤10CFU/g
Lead (Pb)	≤3 ppm	Staphylococcus aureus	Negative in 1g
Arsenic (As)	≤1 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:** 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:** Chymosin from *Kluyveromyces lactis*, sodium chloride.

**Dosage:** 45 to 50IMCU is recommended for every liter of milk. The product should be dissolved in pasteurized, chilled and chlorine-free water. Mix with the milk, stirring for 5 minutes.

**Packaging:** 500g/bottle, 10KG/carton; 20KG/drum.

**Shelf life and storage:** 2 years when stored in a cool, dry place below 25°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 below 25°C, after the arrival in your factory. The product tolerates room temperature during transport.