

TECHNICAL DATA SHEET

CHYMOSIN POWDER 20000IMCU/G

Introduction: Our Mi-Chym (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 powder	Total plate count	≤1,000 CFU/g
Clotting activity	≥20,000IMCU/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: 25KG/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.