



TECHNICAL DATA SHEET

MICROBIAL RENNET LIQUID 1800IMCU/ML

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)

Appearance	Tan liquid	Total plate count	≤50,000 CFU/ml
Clotting activity	≥1800IMCU/ml	Yeasts and moulds	≤10 CFU/ml
Lead (Pb)	≤5 ppm	Coliform bacteria	<10 CFU/ml
Arsenic (As)	≤3 ppm	Staphylococcus aureus	Negative in 1ml
Mercury (Hg)	≤0.5 ppm	Salmonella spp.	Negative in 25ml
Cadmium (Cd)	≤0.5 ppm	Listeria monocytogenes	Negative in 25ml
		E. coli	Negative in 25ml

Characteristics: Microbial Rennet 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, sodium benzoate.

Packaging: 25L/barrel.

Shelf life and storage: 2 years when stored in a cool, dry place between 4-8°C, away from sunlight.