



TECHNICAL DATA SHEET

MICROBIAL RENNET POWDER 25000IMCU/G

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	brownish powder	Total plate count	≤10,000 CFU/g
Loss on drying	≤8.0%	Yeasts and moulds	≤10 CFU/g
Clotting activity	≥25000IMCU/g	Coliform bacteria	<10 CFU/g
Lead (Pb)	≤5 ppm	Staphylococcus aureus	Negative in 1g
Arsenic (As)	≤3 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: 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: 25KG/drum.

Shelf life and storage: 2 years when stored in a cool, dry place below 25°C, away from sunlight.