



## Rennet liquid Lactoferm

<b>Description</b>	light liquid, perfectly clear. Average composition: <b>82% chymosin-18% bovine pepsine.</b>		
<b>Strength available</b>	<b>155</b> IMCU/ml (the values in IMCU can have a 5% variation)		
<b>Characteristics</b>	<p>Natural rennet obtained only from calf vells. The raw material is frozen and checked at the origin Rennet free from microbial coagulant, swine pepsin and DNA recombinant chymosin. For this reason this rennet is suitable for R.D.O. cheese production. Natural rennet free from colouring matters, flavorings or other additives added.</p> <p>Preservative Sodium benzoate E211 (Reg. (EU) N. 1130/2011): max 1%</p> <p>Containing Sodium chloride: about 20 %</p>		
<b>Use</b>	In food industry for cheese production		
<b>Storage</b>	<p>Store the original sealed containers at +4°C/+8°C after the arrival in your factory. Maximum loss of strength: less than 1% month when stored at +4°C/+8°C The product tolerates room temperature during transport.</p>		
<b>Best before</b>	<p>9 months. The product used after the above date has not harmful effects but only a Potential decreased activity.</p>		
<b>Package data</b>	plastic bottles of 25 ml, 50 ml, 250 ml, 1L		
<b>Microbiological Specifications</b>	<b>Parameter</b>	<b>Limit</b>	<b>Method</b>
	Total viable count	< 1000 ufc/ml	Clerici M2
	Halophilic bacteria	<1000 ufc/ml	Clerici M3
	<i>Enterobacteriaceae spp</i>	<10 ufc/ml	Clerici M4
	<i>Escherichia coli</i>	Ass. 1 ufc/ml	Clerici M5
	Yeast and mould	<10 ufc/ml	Clerici M6
	Salmonella spp	Ass. 25 ml	Clerici M9
	<i>Staphylococcus coagulase+</i>	Ass. 25 ml	Clerici M10
	<i>Listeria monocytogenes</i>	Ass. 25 ml	Clerici M11
	<i>Pseudomonas aeruginosa</i>	Ass. 25 ml	Clerici M13
	Conformity to the microbiological specifications is ensured by analysis done according to a sampling plan.		

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**GMO**

Liquid rennet does not contain any DNA recombinant enzyme obtained by genetic engineering. The Italian and European laws on the matter (Regulation EC 1829/2003 and regulation EC 1830/2003) are accomplished.

**Allergens**

The ingredients used in the liquid rennet do not contain any of the following potential allergens:

	<b>Presence</b>	<b>Absence</b>
Cereals containing gluten and products thereof		<b>X</b>
Crustaceans and products thereof		<b>X</b>
Eggs and products thereof		<b>X</b>
Fish and products thereof		<b>X</b>
Peanuts and products thereof		<b>X</b>
Soybeans and products thereof		<b>X</b>
Milk and products thereof		<b>X</b>
Nuts (namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, macadamia or Queensland nuts) and products thereof		<b>X</b>
Celery and products thereof		<b>X</b>
Mustard and products thereof		<b>X</b>
Sesame seeds and products thereof		<b>X</b>
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>		<b>X</b>
Lupin and products thereof		<b>X</b>
Molluscs and products thereof		<b>X</b>

**Nanotechnologies**

None of the ingredients present in the liquid rennet is in the form of engineered nanomaterials.

Version 2 - 07/01/2020

Signed and dated, Beverlo, 07/01/2020

Nadja Balis  
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