CHY-MAX® Extra
Product Information

Description
CHY-MAX® Extra, Chr. Hansen's high quality milk coagulant, is produced via a controlled fermentation and contains 100% chymosin. This coagulant offers optimum cheese yield and quality and can be used in the production of most cheese varieties.

Applications
CHY-MAX® Extra can be used as the coagulant of choice in the production of most cheese varieties.

Ingredients
CHY-MAX® Extra contains chymosin in a salt brine solution with sodium benzoate added as a preservative. Caramel color is added.

Properties
Appearance: Light Amber Liquid
Odor: Free of offensive odors
Composition: 100% Chymosin from natural fermentation
Activity: Minimum 600 International Milk Clotting Units/ml (IMCU/ml)
PH (Product): 5.60 to 5.95
Specific Gravity: 1.07 to 1.10
(1 fluid oz. = approximately 34 grams)

Availability
CHY-MAX® Extra is available in the following package sizes:

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Package Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>73863</td>
<td>1 liter</td>
</tr>
<tr>
<td>73811</td>
<td>5 gallon plastic recyclable container</td>
</tr>
<tr>
<td>73810</td>
<td>55 gallon drum</td>
</tr>
<tr>
<td>73890</td>
<td>265 gallon tote</td>
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</tbody>
</table>
Usage Rate

CHY-MAX® Extra is a milk clotting enzyme used to make cheese. The actual usage rate is dependent upon the cheese variety and manufacturing procedure. The typical amount to use would be 1 to 1½ ounces (34 grams to 51 grams) per 1,000 lbs (440 liters) of whole milk.

Instructions for Use

Determine the CHY-MAX® Extra amount required per vat. Dilute the appropriate amount of CHY-MAX® Extra with approximately 1/4 to 1/3 U.S. gallons of dilution water per 1,000 pounds (440 liters) of whole milk in a clean sanitized container immediately prior to use. If the tap water is chlorinated, or has a high mineral content, distilled or demineralized water is recommended. For best results, the diluted CHY-MAX® Extra should be added to the vat as soon as possible using sufficient agitation in the vat to ensure adequate distribution. Thereafter, all movement should be stopped and the milk should remain motionless while coagulation takes place.

Approval Status

CHY-MAX® Extra is U Kosher approved and Halal and is acceptable for the production of vegetarian cheeses.

Legislation

This product complies with JECFA (FAO/WHO) and FCC recommended specifications for food grade enzymes as with the proposed guidelines of the Scientific Committee on Food (SCF) of the European Union for food enzyme preparations. The application of enzymes in food processing is governed by (harmonized) food laws. As deviating local requirements may occur, please check for local rules and regulations.

The product is intended for use in food.

Trademarks

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Storage

CHY-MAX® Extra should be stored under refrigeration at 32 to 50°F or 0 to 10°C (avoid freezing) to ensure maximum activity. When handled as directed CHY-MAX® Extra will comply with the specifications for at least 12 months.
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Patents

Technical Support
Chr. Hansen’s Application and Product Development Laboratories and personnel are available if you need further information.

Additional Information
Specifications for activity, composition, microbial quality and other technical data are available upon request. A Certificate of Analysis will normally accompany the goods.