

www.thecheesemaker.com

PRODUCT DESCRIPTION – **Supreme** – DOUBLE STRENGTH CHEESE COAGULANT

DESCRIPTION

A clear, light amber colored solution of heat labile microbial coagulant derived from the pure culture fermentation of Mucor miehei. The specific protease is concentrated, purified, and standardized to uniform milk clotting activity, specific gravity, pH and preservative levels.

USAGE

¼ teaspoon diluted in 1/4 cup water for 2 gallons of milk.

1.25-1.5 oz. (37-44 mls)/1000 pounds of milk.

DIRECTIONS FOR USE

Dilute the appropriate amount of DCI Supreme in 80 times the volume of cool, unchlorinated water in a sanitary plastic or stainless container immediately prior to adding to the cheese milk. Mix thoroughly into the milk. Stop the motion of the milk and allow the vat to remain quiescent until cutting.

STORAGE

Store at 40 to 46°F (4 to 8°C). Avoid freezing to ensure maximum activity. When stored as directed DCI Supreme will comply with the specifications for at least 12 months.

PACKAGING

Product packaged in a HDPE bottle labeled with product name, lot number and weight of product. Bottles are placed in a box for shipping.

PURITY AND LEGAL STATUS

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in the food may vary from country to country.

SAFETY AND HANDLING

MSDS is available on request

COMPOSITION

Microbial Rennet produced by pure culture fermentation of Mucor miehei, sodium chloride, sodium benzoate and caramel color.

PROPERTIES

Coagulation Strength is 200-220 MCU/ml (600-660 IMCU/ml)

MICROBIOLOGICAL SPECIFICATIONS

A typical coagulant analysis follows:

Standard plate count	<10,000/ml
Coliforms	<1/ml
E. coli	<1/ml
Staphylococci coagulase positive	neg. by test (<1/g)
Listeria monocytogenes	neg. (40 g enrichment)
Samonella	neg. (25 g enrichment)
Yeast	<10/ml
Mold	<10/ml

GMO STATUS

Supreme does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.

KOSHER STATUS

KOSHER Circle K

Halal-IFANCA certification

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ALLERGENS

Table below indicates the presence of the following allergens and products thereof:

YES	NO	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
	X	milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (<10 mg/kg)	
	X	lupin	
	X	mollusks	