



PRODUCT DATA SHEET

<u>PRODUCT NAME</u>	SF-100 Veal Rennet
<u>COMPOSITION</u>	Standardized veal rennet preparation consisting of a precisely standardized ratio: 85% chymosin (80.0% minimum) and 15% bovine pepsin (20.0% maximum.)
<u>APPLICATION</u>	All major cheese varieties.
<u>LABEL DECLARATION</u>	Veal rennet and associated proteins, sodium chloride, acetate, propylene glycol, caramel color, flavor. Preservative: Sodium benzoate, potassium sorbate.
<u>PACKAGING</u>	5 U.S. gallon (18.92 liter) plastic jerry can containers, 55 U.S. gallon (208 liter) drums, and 250 U.S. gallon (946 liter) totes

SUGGESTED USAGE INFORMATION

- Typical usage levels will range from 1.5 to 3.5 oz. per 1,000 lb. or 96 -225 ml per 1,000 liters of milk.
- Dilute measured coagulant into 20 times its volume of cool, potable water (<80°F/27C). Immediately add dilution to milk and stir for no more than 3 minutes to distribute in vat.

When used in this range, the enzyme strength of SF-100 Veal Rennet is standardized to produce firm curd formation in approximately 30 minutes under typical cheesemaking conditions.

TECHNICAL SUPPORT PROGRAMS

On-site technical assistance is available.

SHIPPING/SHELF LIFE/STORAGE

Shipped at 70°F (21°C) or cooler.
Shelf life is 5 months when stored at refrigerated temperatures (50°F/10°C or cooler.) Do not freeze.



PRODUCT SPECIFICATIONS

<u>Chemical Analysis</u>	<u>Specification</u>	<u>Reference Method</u>
Specific Gravity	1.139-1.142	Portable Specific Gravity Meter, 20°C
Milk Clotting Activity	84.5-87.5	FCC IV, p. 917
% Chymosin	>80%	IDF Standard 110:1982
% Bovine Pepsin	<20%	IDF Standard 110:1982
pH	5.7-5.8	Official Methods of Analysis 15 th edit., 981:12; JAOAC 64, 332 (1981)
 <u>Microbiological Analysis</u>		
Standard Plate Count	< 1,000/g	AOAC #990.12 & SMEDP
Total Coliform	< 10/g	AOAC #991.14 & SMEDP
Coagulase Positive Staphylococcus	< 10/g	AOAC #2003.07 & 2003.08
Salmonella	Absent/25g	BAX® System AOAC #2003.09
Yeast and Mold	< 10/g	AOAC #997.02 & SMEDP
Heterofermentative Lactobacillus	Negative @ 48 hrs.	MRS Durham tube
<i>Listeria monocytogenes</i>	Absent/25g	BAX® System AOAC #2003.12

CUSTOMER SERVICE/TECHNICAL SUPPORT

U.S. 1-800-342-5724
CANADA 1-800-361-6074
UK (0) 161 886 3654

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