

## PRODUCT DESCRIPTION - PD 206550-3.2EN

Material no. 30313112N

### Tablets Marschall M-50

#### Description

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Marschall milk coagulant tablets are enzymatic preparations specially designed to be used in small volume cheesemaking to coagulate milk and to produce cheese of excellent quality. All components are standardized and the activity of each tablet is uniformly distributed. This permits the tablets to be divided as needed for the most economical usage.

The tablets have a light brown colour and are 0.5 inch in diameter. They can be handled without breakage.

#### Usage levels

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##### Amount:

The number of coagulant tablets to use depends on the quantity of milk to be processed. For instance, if it is desired to coagulate 500 liters of milk, 10 Marschall tablets of M-50 are needed. If 25 liters of milk are going to be made into cheese, one half of a M-50 tablet is enough.

#### Directions for use

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##### Using the tablet:

A few minutes before using the Marschall coagulant tablet, it should be dissolved in a glass of water at room temperature. It is desired to accelerate the dissolution time of the Marschall tablets, they can be broken with a spoon and stirred until the tablet is completely dissolved.

##### Performance:

Since the milk quality differs from place to place, day to day, and the cheesemaking process is not always the same, the cheesemaker may - with some experience - modify the amount of Marschall coagulant tablets to improve the characteristics of his own product process.

##### Milk characteristics:

The performance of Marschall coagulant tablets is guaranteed when the milk temperature has been 30 - 35 °C and the milk has an acidity of 0.16 - 0.20 % (expressed as percentage of lactic acid). The higher the milk temperature, the faster the milk coagulates (however, over 42 °C (108 °F), the enzymes begin to degrade). In the same way clotting time is a function of the pH (acidity) of the milk; the more acid the milk, the faster coagulation occurs.

#### Composition

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Microbial rennet produced by pure culture fermentation of *Mucor Miehei* and/or *Mucor Pusillus*, Sodium Chloride and cellulose micro-crystalline.

#### Properties

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Marschall has several formulas to coagulate the same quantity of milk. The most adequate formulation to be used depends on the quality of the milk or on the particular cheese manufacturing process. One or more of these formulas can be successfully used in a particular process. With some experience or with the help of a Technical Sales Representative, you can easily choose the type of Marschall tablet that is best adapted and more economical to your own process.

## **PRODUCT DESCRIPTION - PD 206550-3.2EN**

**Material no. 30313112N**

### **Tablets Marshall M-50**

#### **Physical/chemical specifications**

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In all cases the quantity of milk specified on the label coagulates in about 40 minutes when the milk is set at a temperature of 30 - 35 °C and has an acidity of 0.16 - 0.20 % (expressed as percentage of lactic acid).

#### **Storage**

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Storage in a clean, dry place where the temperature does not exceed 35 °C (95 °F). The blister package in which the tablets are packed should be handled carefully to avoid absorption of humidity.

#### **Packaging**

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Our tablets are packed in printed blisters containing each strip 10 tablets. Ten strips or 10 x 10 tablets come in a display carton and 36 display cartons are packed in a corrugated carton which is commonly designated as a "carton" containing 3600 tablets.