



ISO 9001:2000 CERTIFICATED
QUALITY MANAGEMENT
SYSTEM
Cert. n° 001432

Ditta CALZA CLEMENTE srl

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SCHEDA TECNICA

"STANDARD" PIQUANT KID and LAMB PASTE

PRODUCTION DATA:

Producer: **Ditta CALZA CLEMENTE srl**
Customer: ---
Batch: ---
Quantity: ---
Package: ---

DESCRIPTION:

Natural enzyme extract paste, obtained from chosen and controlled kid and lamb abomasa, with the addition of sodium chloride as preservative.

ENZYME CONTENT AND ACTIVITY:

Activity from 1:10.000 to 1:20.000 (as costumer request) in Italian commercial units (AITEI) (from 105 to 210 IMCU/g).

Composition: Rennin 80%± 5%; Pepsin 20%± 5%

The analyses have been carried out by FIL-IDF 110:87 method.

USE:

The recommended dose is 30-40 g for 100 l. of milk. In order to obtain the greatest enzyme activity, we suggest to maintain the paste acidity higher than pH 5. **The absence of raw animal tissue allows to omit the traditional method for the preparation of rennet. This product, which is perfectly soluble in water, does not need a filtration process before entering the boiler.**

APPLICATIONS:

Kid rennet: suitable for PROVOLONE, CACIOTTE, CACIOCAVALLI, CANESTRATI, RIGATINI.

Lamb rennet: this kind of rennet is suitable for production of PECORINO ROMANO, FIORE SARDO, PECORINO SICILIANO, sheep cheese, cow cheese and in any cheese when desired the typical piquant taste.

MICROBIOLOGICAL CHARACTERISTICS:

"STANDARD" kid and lamb paste is free from pathogenic micro-organisms and has a bacteriological charge which is lower than the natural milk flora and is obtained by a seasoning process of at least 3-6 months.

Total viable count:	< 120.000 UFC/g.
Coagulase positive staphylococci:	< 20 UFC/g.
Salmonella:	negative in 25 g.
Listeria monocytogenes:	negative in 25 g.
Coliforms:	< 30 UFC/g.
Moulds and yeasts:	< 100 UFC/g.
Faecal Steptococcus:	< 30 UFC/g.

PRESERVATION:

If the product is preserved at +4/8°C, its enzyme characteristics remain uncharged for the first 12 months.