



## Product Specification Sheet

### VEAL RENNET SF-100

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DSM Food Specialties B.V.

P.O. Box 1  
2600 MA Delft  
The Netherlands

[www.dsm.com](http://www.dsm.com)

#### Product Information

Description	<p>The milk clotting enzymes are derived from animal pregastric tissues.</p> <p>This product does not contain animal tissue.</p> <p>chymosin: 80 - 85% bovine pepsin: 15 - 20%</p>
Appearance	Light brown to deep brown liquid solution (the product color may vary from one batch to another without any effect on the efficiency of the product)
Status	<ul style="list-style-type: none"><li>• Non Kosher</li><li>• Non Halal</li><li>• Non GMO derived (statement available upon request)</li><li>• Allergen free according to EU regulation. Detailed allergen statement available upon request.</li><li>• Gluten free as defined by Codex Stan 118-1979 section 2.1.1.</li></ul>
Country of Origin	New Zealand

#### Chemical properties

	Specification	Reference method
Milk Clotting Activity	310-325 IMCU/ml	IDF Standard 176: 2002

#### Microbiological properties

	Specification	Reference method
Total plate count	< 1000 /g	AOAC #990.12 & SMEDP
Coliforms	< 10 /g	AOAC #991.14 & SMEDP
Coagulase positive staphylococci	< 10 /g	AOAC #2003.07 and #2003.08
Yeasts & Molds	< 10 /g	AOAC #997.02 / SMEDP
<i>Salmonella</i> ssp	Absent / 25 g	BAX® System / AOAC #2003.09
<i>Listeria</i> species	Absent / 25 g	BAX® System / AOAC #2003.12 RI 030502



## Composition

Ingredients	Approx. %
Enzyme solution	70 - 77
Salt (NaCl)	12.5 - 13.5
Sodium acetate	9.5 - 10.5
Propylene glycol	1.7 - 1.9
Potassium sorbate	0.45 - 0.55
Sodium benzoate	< 0.03

## Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex Ed. IX, 2014 and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

The use of this product may vary from country to country, customers have to verify the local legislation.

## Storage and shelf life

The product should be stored in the original sealed container. The recommended storage temperature is < 50 °F/10 °C.

Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 5 months from the date of production.

The product may be shipped non-refrigerated. Do not freeze.

## Packaging

Available in different packaging sizes, please contact our sales representative for more information.

On each individual product packaging the following information is reported: product name, batch number, best before date and net weight.

## Safety & Handling

Please refer to the Material Safety Data Sheet available on request.

### Head Office

DSM Food Specialties B.V.  
A. Fleminglaan 1  
P.O. Box 1  
2600 MA Delft  
The Netherlands  
tel. +31 15 279 9111

### USA

DSM Food Specialties USA Inc.  
620 Progress Ave Waukesha  
WI 53187  
USA  
Tel: 262.549.2500 /  
800.342.5724

### Australia

DSM Food Specialties Australia Pty  
Ltd.  
9 Moorebank Avenue  
NSW 2170, Moorebank  
Australia  
Tel: +61 (2) 877 89800



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