

## LIQUID MICROCLERICI - TECHNICAL SHEET

### **Physical properties**

|             |   |
|-------------|---|
| Description | Microclerici microbial coagulant preparation derived from a controlled fermentation of <i>Rhizomucor miehei</i> |
| Aspect      | Light brown liquid. The product may have colour variation. This has no influence on the clotting activity.      |
| Use         | In food industry for cheese production  |

### **Chemical properties**

|                   |  |
|-------------------|--|
| Standard strength | 680 IMCU/ml (50.000 type)<br>220 IMCU/ml (AB type)<br>140 IMCU/ml (I type)<br>(Other strengths available upon request; the values in IMCU may have a 5% variation) |
| Containing        | Sodium Benzoate (E211): max 1%<br>Sodium Chloride: about 18%   |
| Heavy metals      | < 30 ppm   |
| Lead              | < 5 ppm  |
| Arsenic           | < 3 ppm  |

### **Microbiological properties**

|                           |                 |
|---------------------------|-----------------|
| Salmonella                | absent in 25 ml |
| Escherichia coli          | absent in 25 ml |
| Staphylococcus coagulase+ | absent in 1 ml  |
| Listeria monocytogenes    | absent in 25 ml |

The product complies with Food Chemical Codex (FCC) recommended specifications for food grade enzymes products.

### **Storage**

Store the original sealed containers at +4°C/+8°C after the arrival in your factory.  
The product tolerates room temperature during transport.

### **Best before**

2 years

The product used after the above date has not harmful effects but only a potential decreased activity.

### **Package data**

Plastic bottles kg 1  
 Plastic jerrycans Kg 11 and 23

### **GMO**

Liquid Microclerici does not contain any DNA recombinant enzyme obtained by genetic engineering. The Italian and European laws on the matter (Regulation EC 1829/2003 and Regulation EC 1830/2003). are accomplished.

### **Allergens**

|  | <b>Presence</b> | <b>Absence</b> |
|--|-----------------|----------------|
| Cereals containing gluten and products thereof   |                 | x              |
| Crustaceans and products thereof   |                 | x              |
| Eggs and products thereof  |                 | x              |
| Fish and products thereof  |                 | x              |
| Peanuts and products thereof   |                 | x              |
| Soybeans and products thereof  |                 | x              |
| Milk and products thereof  |                 | x              |
| Nuts (namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof |                 | x              |
| Celery and products thereof  |                 | x              |
| Mustard and products thereof   |                 | x              |
| Sesame seeds and products thereof  |                 | x              |
| Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>                               |                 | x              |
| Lupin and products thereof   |                 | x              |
| Molluscs and products thereof  |                 | x              |

### **Certifications**

Caglificio Clerici is ISO 22000:2005 and FSSC 22000:2010 certified.  
 Certificates can be downloaded on [www.saccosystem.com](http://www.saccosystem.com)

### **Liability**

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