

# Technical Information

Revision: 07-2012

## WalcoRen<sup>®</sup> 90PD150 Liquid Rennet Paste Dolce Traditional Natural Calf Rennet Paste



You cannot improve on nature....

### General Product information

- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce is a pure natural rennet paste which is based on the production of traditional rennet paste. It is produced exclusively from the fourth stomach of young calf's through an extraction process which was especially developed in Tyrol / Austria.
- The balanced composition between Chymosin, Pepsin and Lipases results only on the natural processes in the calf's stomachs.
- A fault free system of control from abattoir to delivery of the finished product guarantees precise batch traceability.

### Product description

- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce stands for natural calf vell rennet paste containing min. 90% Chymosin and 10% Pepsin (IDF 110B:1997).
- The commercial concentration is set at 1:15.000 Soxhlet / 166 IMCU/ml.
- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce is a brownish to yellow cloudy liquid with natural cheesy odour. Small colour differences between individual batches depend on the natural raw materials employed.
- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce is neither genetically manufactured (**like FPC**) nor does it contain genetically modified milk coagulating enzymes. Not genetically modified according to the following regulation: (EC) 258/97, (EC) 1139/98, (EC) 49/2000, (EC) 50/2000 and (EC) 2092/91 current versions.

### Specification

Activity and composition

Soxhlet	1:15.000	± 5%
IMCU IDF 157A:1997	166	± 5%
mg Chymosin / Litre	995	± 5%
Ratio mg Pepsin / mg Chymosin	1:6,5	± 5%
Chymosin IDF:110B:1997	90%	± 5%
Pepsin IDF:110B:1997	10%	± 5%
Calf Lipase	2UC	± 10%

### Chemical Specification

Density	1,15 – 1,19 g/ml
pH	4,80 – 5,50
Table-salt – NaCl	18% - 22%
Sodium-Benzoate E211	max. 0,5%

### Microbiological Analysis

- This rennet has been microbiologically analysed in accordance with the analysis regulations of the Swiss Dairy commission and it fulfils all the bacteriological demands.

Total viable plate count	<120.000/ml
Yeasts/moulds	<100/ml
Coliform bacteria	<30/ml
Salmonella	negative in 25 ml
Listeria	negative in 25 ml
Staphylococcus Aureus	negative in 25 ml

- The above bacteriological analysis details are valid only for correct storage at 0-8°C and for containers with their original seals.

### Application

- **SHAKE VERY WELL BEFORE USE** – as this product tends to un-mix during storage it is necessary to shake well before each use to guarantee the ideal and unique mixture of all the enzymes.
- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce is especially used for all flavoured soft, semi-hard and white – blue mould cheeses where calf-lipase is wanted for the development of the typical ripening flavours.
- **The dosage quantity is determined by the quantity of milk, the required process parameters and the enzyme concentration - pH, temperature, required coagulation time, pasteurised milk.**
- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce should be stirred into 15 to 30 times of the amount of chlorine free cold water and then be added to the milk. Because of its natural pureness WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce does not need to be filtered and can therefore be directly added to the milk.

### Safety Information

- WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce is a brownish to yellow cloudy liquid with natural cheesy odour and contains only approx. 20% table-salt (sodium chloride) and max. 0,5% of Sodium-Benzoate and is therefore safe to utilise.

### Storage

- As with all natural enzymes, WalcoRen<sup>®</sup> Liquid Rennet Paste Dolce should be stored at a dark place at a temperature between 0°C and +8°C.

Organic Certified

