



# Caglio Meridionale di Ruggiero Tatò & C. Snc



## CALF

Calf rennet paste used for the production of:

- Caciotta cheeses
- Caciocavallo
- Other types of cheese with a mild or slightly stronger flavour.

Due to its origins, it reflects the nature and characteristic aroma of cow's milk.

## Data Sheet

ITEM	Soluble rennet from natural calf paste
APPEARANCE	Creamy semi-liquid straw-coloured paste
STRENGTH OR TITRE	1:10.000 method of analysis FIL IDF 157:1992
RENNIN	80%
PEPSIN	20%
SALT	≤25%
COMPOSITION	Enzymatic extract solely from calf abomasum, with the addition of sodium chloride
QUALITY	Guaranteed for 2 years after arrival of goods at destination if kept at a max temperature of +4°C.
ORIGIN	Rennet extracted solely from calf abomasum
GUARANTEES	Rennet free from microbial coagulants, swine pepsin, rennin from fermentation, with the addition of only sodium benzoate (E 211) max 1% as specified in Ministerial Decree 27/02/96 No. 209

## Microbiological Characteristics

Total Bacterial Load	<100.000	ufc/g.
Halophiles	<10/g.	ufc/g.
Yeasts and Moulds	<10/g.	ufc/g.
Anaerobic Spore-Forming Bacteria	<100/g.	ufc/g.
Listeria and Salmonella	Absent in	25/g.

## METHOD OF USE

The amount of rennet paste to be used depends primarily on the type of coagulation required, the type of milk, the quality of cheese to be obtained, and on how strong or otherwise it is.

- 1) Approximately 10 minutes before coagulating, dissolve the amount of paste required - on average 35-40 g per 100 litres of milk - in approximately 10 times the volume of lukewarm water (max 30°C).
- 2) Leave to rest for a few moments, then shake vigorously in order for undissolved particles to be dispersed.
- 3) Pass through a thin cloth, then thoroughly press the remaining paste through the cloth to make as much liquid as possible come out.
- 4) Pour the liquid obtained into the cheese-vat.