



Caglio Meridionale di Ruggiero Tatò & C. Snc



LAMB

Lamb rennet paste used for the production of sheep's milk cheese:

- Pecorino Romano
- Fiore Sardo
- Pecorino Siciliano
- Strong cheeses

Considered a first-class traditional product for its particular aromatic flavour.

Data Sheet

ITEM	Rennet from natural lamb paste
APPEARANCE	Creamy semi-liquid straw-coloured paste
STRENGTH OR TITRE	1:10.000 method of analysis FIL IDF 157:1992
RENNIN	75%
PEPSIN	25%
SALT	≤25%
COMPOSITION	Enzymatic extract solely from lamb 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 lamb 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	Assenti 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.