



Caglio Meridionale di Ruggiero Tatò & C. Snc



SOLUBLE KID

Natural soluble kid rennet paste, used exclusively for the production of:

- Provolone
- Rigatino
- Canestrato
- Crotonese
- Cheddar
- Other types of strong cheese made from cow's milk.

Data Sheet

| | |
|-------------------|---|
| ITEM | Soluble rennet from natural kid 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 | Less than/equal to 25% |
| COMPOSITION | Enzymatic extract solely from kid abomasum, with the addition of sodium chloride |
| QUALITY | Guaranteed for 8 months after arrival of goods at destination if kept at a max temperature of + 4° C. |
| ORIGIN | Rennet extracted solely from kid 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) Pour the liquid obtained into the cheese-vat.

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