



MILK-O[®]-REN 220 XL

Product Data Sheet

Date of issue: 19 September 2022

Extra thermo-labile microbial rennet derived from *Rhizomucor miehei*

Description: MILK-O[®]-REN 220 XL is a natural microbial rennet preparation derived from the mould *Rhizomucor miehei* suitable for milk clotting for almost all cheese types, including several aged cheeses. The rennet is stabilised with salt and is produced by a classical strain. The product is kosher certified.

Properties:

Enzyme: Rennet	IUBMB: 3.4.23.4
Activity: 220 IMCU/g	Form: liquid
Density: 1.10–1.20 g/ml	Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

Application: Due to its excellent thermolability, MILK-O[®]-REN 220 XL is suitable for the production of all cheese types. It can also be used for the production of whey products which require low heat treatment. It is recommended to check and optimise the calcium level of the cheese milk when using microbial rennet as microbial rennet generally requires more calcium than animal rennet.

Conditions of use: Add 16 - 20 g of MILK-O[®]-REN 220 XL per 100 litres of skim milk.

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: MILK-O[®]-REN 220 XL is stabilised with salt.

Packaging and storage: When stored in the original, food-grade sealed containers at 4 - 8°C in a dark place, the product activity is preserved for 24 months.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Microbial rennet from *Rhizomucor miehei* has a broad approval for use in cheese making. National legislation should, however, always be consulted.

Purity criteria:	Total plate count	≤ 100 CFU per g
	Yeast & Mould	≤ 10 CFU per g
	Coliforms	≤ 1 CFU per g
	<i>Escherichia coli</i>	absent in 25 ml
	Salmonella	absent in 25 ml
	Antibacterial activity	absent by test
	Mycotoxins	absent by test
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
	Mercury	< 0.5 ppm

Special diet information: Kosher: certified
 Halal: certified
 Vegan/Vegetarian: enzyme product or any constituents are not of animal origin

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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