

Technical Specification Sheet (Food.com s.r.l.)

Product: Microbial Coagulant3000, an enzyme in powder form obtained from controlled fermentation of *Mucor miehei*. It has high coagulating activity and low genetic modification.

Usage: It is used for the production of fresh cheeses and for short aging processes.

Storage Conditions:-12 months at a maximum temperature of 8°C- Alternatively, 3 months if kept away from light sources.

Physical-Chemical Characteristics:

- **Physical State:** Powder
- **Odor:** Typical
- **Color:** Light brown

Microbiological Characteristics:

- **Total Count:** <1,000 cfu/g
- **Coliforms:** <10 cfu/g
- **Yeasts and Molds:** <20 cfu/g
- **Coagulase-positive Staphylococci:** Absent in 1 g
- **Salmonella spp:** Absent in 25 g
- **Cytogen:** Absent in 25

Packaging:- Jar of 0.5 Kg

Allergens: Contains fish-derived products

Hygienic Self-Control Statements: Food.com s.r.l. guarantees compliance with hygiene control (HACCP) and traceability procedures for batches.