

## **Certificate of Analysis**

Specification Number: 20-15-1.7

Client: Curds and Whey, Unit 3, 27 Warnock Street, Grey Lynn, Auckland 1021.

> Batch Number: 2002063 RENCO Natural Calf Rennet Liquid -

clear liquid of food grade quality containing active milk coagulating enzymes extracted from the fourth stomach of bovine calve

Strength: 280 IMCU

This batch is manufactured from animal derived raw materials originating from New Zealand and other countries. Company records are available for scrutiny.

This product has been analysed the RENCO New Zealand Laboratory.

Chemical Analysis.

pH at 20°C

5.90

Salt %

17.4

(Method pH Meter)

(Method: Titration with Silver nitrate)

Sodium Benzoate:

Added at the rate of 1.0 gm/L

Chymosin %: (Reported as Method IDF 110B: 1997) 95

Pepsin %: (Reported as Method IDF 110B: 1997) 5

Microbiological Analysis.

\*Aerobic Plate Count:

(cfu / mL)

(Method: AS 5013.1)

\*Anaerobic Plate Count:

(cfu / mL)

(Method: APHA 4th Ed. Chapter 7)

Yeast and Mould Count: (Method: APHA 4th Ed. Chapter 20) (cfu / mL)

\*Lactobacilli Count: (Method: APHA 4th Ed. Chapter 19) (cfu / mL)

\*Coliforms:

Not detected in 50mL

(Method: Modified AS 5013.3)

\*Coagulase Positive Staphylococci:

Not detected in 5mL

(Method: Modified AS 5013.12.3)

Not detected in 100mL

\*Salmonella:

(Method: Modified Rappaport - Vassiliadis Soya Method.)

\*Listeria:

Not detected in 100mL

(Method:[Mod]FDA Bacteriological Analytical Manual Chapt.10, mod.)

\*These tests have been subcontracted to Eurofins NZ Lab. Services Ltd Auckland.

Jude Ross

Laboratory Supervisor, RENCO New Zealand.

Date: 19/06/13

This report may not be reproduced (except in full ) or altered

