

PRODUCT DESCRIPTION - PD 206550-7.0EN

Material no. 30313112N

Tablets Marschall M-50

Description

Marschall milk coagulant tablets are enzymatic preparations specially designed to be used in small volume cheesemaking to coagulate milk and to produce cheese of excellent quality. All components are standardized and the activity of each tablet is uniformly distributed. This permits the tablets to be divided as needed for the most economical usage.

The tablets have a light brown colour and are 0.5 inch in diameter. They can be handled without breakage.

Usage levels

Amount:

The number of coagulant tablets to use depends on the quantity of milk to be processed. For instance, if it is desired to coagulate 500 liters of milk, 10 Marschall tablets of M-50 are needed. If 25 liters of milk are going to be made into cheese, one half of a M-50 tablet is enough.

Directions for use

Using the tablet:

A few minutes before using the Marschall coagulant tablet, it should be dissolved in a glass of water at room temperature. It is desired to accelerate the dissolution time of the Marschall tablets, they can be broken with a spoon and stirred until the tablet is completely dissolved.

Performance:

Since the milk quality differs from place to place, day to day, and the cheesemaking process is not always the same, the cheesemaker may - with some experience - modify the amount of Marschall coagulant tablets to improve the characteristics of his own product process.

Milk characteristics:

The performance of Marschall coagulant tablets is guaranteed when the milk temperature has been 30 - 35 °C and the milk has an acidity of 0.16 - 0.20 % (expressed as percentage of lactic acid). The higher the milk temperature, the faster the milk coagulates (however, over 42 °C (108 °F), the enzymes begin to degrade). In the same way clotting time is a function of the pH (acidity) of the milk; the more acid the milk, the faster coagulation occurs.

Composition

Microbial rennet produced by pure culture fermentation of *Mucor Miehei* and/or *Mucor Pusillus*, Sodium Chloride and cellulose micro-crystalline.

Properties

Marschall has several formulas to coagulate the same quantity of milk. The most adequate formulation to be used depends on the quality of the milk or on the particular cheese manufacturing process. One or more of these formulas can be successfully used in a particular process. With some experience or with the help of a Technical Sales Representative, you can easily choose the type of Marschall tablet that is best adapted and more economical to your own process.

PRODUCT DESCRIPTION - PD 206550-7.0EN

Material no. 30313112N

Tablets Marschall M-50

Physical/chemical specifications

In all cases the quantity of milk specified on the label coagulates in about 40 minutes when the milk is set at a temperature of 30 - 35 °C and has an acidity of 0.16 - 0.20 % (expressed as percentage of lactic acid).

550 mg tablets

Power from 2206 to 2261 IMCU/tablet.

One tablet curdles 50 l of milk.

Storage

Storage in a clean, dry place where the temperature does not exceed 35 °C (95 °F). The blister package in which the tablets are packed should be handled carefully to avoid absorption of humidity.

Packaging

Our tablets are packed in printed blisters containing each strip 10 tablets. Ten strips or 10 x 10 tablets come in a display carton and 36 display cartons are packed in a corrugated carton which is commonly designated as a "carton" containing 3600 tablets.

GMO status

Tablets Marschall M-50 does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.

For the raw materials having the potential of being produced from genetically modified organisms, we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.