

## SCHEDULE 2

Regulations 4 and 5

## Standards applicable to edible rennet caseins

## 1. Essential factors of composition

1.	Maximum moisture content	12% by weight
2.	Minimum milk protein content calculated on the dried extract	84% by weight
	of which minimum casein content	95% by weight
3.	Maximum milk fat content	2% by weight
4.	Maximum ash content (P <sub>2</sub> O <sub>5</sub> included)	7,5% by weight
5.	Maximum anhydrous lactose content	1% by weight
6.	Maximum sediment content (burnt particles)	15 mg in 25 g

## 2. Contaminants

Maximum lead content	0,75 mg/kg
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## 3. Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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## 4. Processing aids, bacterial cultures and authorised ingredients

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— rennet meeting the requirements of Regulation (EC) No 1332/2008(1);

— other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

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## 5. Organoleptic characteristics

1.	Odour	No foreign odours
2.	Appearance	Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

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(1) OJ No L 354, 31.12.2008, p.7, last amended by Commission Regulation (EU) No 1056/2012 of 12th November 2012.