

## QWIKZEE (Paneer Coagulant)

REF NO: TBL/QA/SS/F/5148	STANDARD SPECIFICATION QWIKZEE ( Paneer Coagulant )	Rev. No: 00
Issue No: 01		Review Date: 02/03/2028
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### PRODUCT PROPERTIES

Functional Uses	Qwikzee is best product for higher Paneer Yield. It is specifically design milk coagulant for Cottage Cheese (Paneer) products. Qwikzee blend of permitted ingredient in purest form for better quantity and Quality of Paneer (Cottage Cheese) with extended shelf life.
Standard Packaging	1.0 kg X 20 ( Laminated Pouch )
	25.0 kg ( Laminated Paper Bag )
Shelf Life	12 Months
Certification	FSSC 22000, ISO 9001:2015, FSSAI, GMP, HALAL.
Storage Instruction	Store in cool and dry place, keep away from sun light and air. Avoid eye and skin contact.

PRODUCT PARAMETER	SPECIFICATION
Physical Appearance	White to off white color Crystalline powder
Odour	Odourless
Moisture	NMT - 5.0 %
Coagulation test	Passes
Heavy Metal (as Pb)	NMT – 5 ppm
Arsenic (As)	NMT – 2 ppm
Cadmium (Cd)	NMT – 1 ppm
Mercury (Hg)	NMT – 0.1 ppm

### MICROBIAL PARAMETERS:

MICROBIAL PARAMETERS	SPECIFICATION
Total viable count	NMT – 5000 cfu/gm
<i>Escherichia coli</i>	Absent/g
<i>Salmonella spp.</i>	Absent/25g
<i>Staphylococcus aureus</i>	Absent/1g
Yeast & Moulds	NMT – 100/gm



**INGREDIENTS:**

Calcium Acetate	INS 263
Gluconodelta Lactone ( GDL)	INS 575
Calcium Chloride	INS 509
Preservative ( Nisin )	INS 234

**INSTRUCTION FOR USE:**

- Heat the milk up to boiling Temperature 80 - 90°C.
- Add the Qwikzee 0.3 – 0.4 % or 3.0 – 4.0 gram /liter milk and stir continuously until the whey water separated from the coagulant mass, filter with cheese cloth or muslin cloth press to make bricks.
- **Suggestion:** For Excellent result Milk are used full fat Buffalo milk or cow milk .

**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

