

Rennet

📌 Food Enzymes · 2,000-15,000 IMC U/g

PRODUCT DESCRIPTION

Rennet is an indispensable enzyme mixture mostly chymosin that makes milk proteins coagulated into curds of cheese. It is especially important when it comes to separating milk solutes from whey and giving the cheese a firmer more flavorful texture.

Rennet is undeniably crucial in the variety of cheeses that range from very soft cottage cheese to really aged Parmesan. Modern food technology includes natural animal-derived and microbial rennet.

This way, the process of cheese-making can be done in a sustainable manner without harming vegetarians. The addition of rennet helps the cheesemakers balance between tradition and innovation in making consistent products of the best quality.

Accurate coagulation and binding to proteins result in higher yields, tastes, and aging potential.

KEY FUNCTIONS

- Coagulates milk proteins, primarily used in cheese-making.

TYPICAL APPLICATIONS

Dairy & lactose-free products Cheese making

Juice clarification Starch & syrup processing

Protein hydrolysis Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Rennet
Product range	Food Enzymes
Enzyme activity	2,000-15,000 IMC U/g
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP



ISO
9001:2015



FDA
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.