

Rennet from Kluyveromyces Lactis

Cat. No. CEFX-051

Lot. No. (See product label)

Introduction

Description Kluyveromyces Lactis is a yeast that can be used to produce rennet, a rennet enzyme. Rennet is a complex enzyme produced by the stomachs of ruminant mammals. Its main component, chymosin, is a protease that coagulates the casein in milk. In addition, rennet contains other enzymes such as pepsin and lipase. Traditionally, Rennet was used to separate milk into solid curds and liquid whey for cheese making. However, rennet from calves is no longer commonly used. kluyveromyces lactis and other microorganisms (e.g., Aspergillus niger var awamori and Escherichia coli K-12) are grown in fermenters to produce rennet on a large scale, and this alternative to the traditional method of obtaining rennet is now widely used in cheese production. This alternative to the traditional method of obtaining rennet is now widely used in cheese production.

Product Information

Form Powder