

Native Calf Rennin

Cat. No. NATE-0651

Lot. No. (See product label)

Introduction

Description Rennin, a 323 amino acid chain, is secreted as an inactive precursor which is then converted into an

active enzyme through limited proteolysis. It cleaves the peptide bond between phenylalanine and

methionine in K-Casein.

Applications Rennin, also known as chymosin, is a milkclotting acid proteinase produced in the stomach of a calf. It is

used in cheesemaking and to study neonatal gastric digestion.

Synonyms chymosin; rennin; EC 3.4.23.4; 9001-98-3

Product Information

Species Calf

Source Calf stomach

Form Lyophilized powder containing sodium chloride

EC Number EC 3.4.23.4

CAS No. 9001-98-3

Activity > 20 units/mg protein

Composition Protein, > 40%

Function aspartic-type endopeptidase activity

Unit One unit will coagulate 10 mL of milk per min at 30°C.

Definition

Storage and Shipping Information

Storage −20°C

Tel: 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

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