Creative Enzymes®

Rennet from Kluyveromyces Lactis

Cat. No. CEFX-051

Lot. No. (See product label)

Introduction

Description	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.
Applications	Cheese making: Coagulation of milk by rennet, separation of milk lumps and whey to make different types of cheese. Dairy acidity regulation: Helps regulate acidity in yoghurt and yoghurt cheese production. Infant Food and Nutrition: Improves protein digestion and absorption in infant formula. Protein hydrolysis: Used to extract protein hydrolysates for the production of functional foods. Casein utilisation: To improve casein extraction in food processing.
Synonyms	Rennin; Chymase;Rennase; Chymosin; EC 3.4.23.4

Product Information

Source	Kluyveromyces Lactis
Appearance	White powder
EC Number	EC 3.4.23.4
CAS No.	9001-98-3

Usage and Packaging

Package	25KG/Drum with double plastic bag of foodstuff inside

Storage and Shipping Information

Storage	Store in a cool, ventilated and dry place, avoid direct sunlight.