Creative Enzymes®

# Rennet Casein

*Cat. No. CEFX-268*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | Rennet casein is a high-protein casein derived from the curd precipitation of defatted yak fresh milk. It possesses a lasting milky aroma and exhibits unique functional properties such as excellent melting, stretching, and gelling capabilities. It serves as the primary protein source in processed cheese. Additionally, due to its superior characteristics like excellent dye adhesion, extensibility, resistance to compression, and high viscosity, rennet casein is predominantly used in the industrial synthesis of casein plastics. |
| ***Applications*** | Food Grade: Cheese and related products Pet foods Industrial Grade: Industrial synthesis of casein plastics, such as casein buttons, piano keys, and high-end seals |

## Product Information

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| ***Appearance*** | As a white or light yellow powder, with a lasting milky aroma. It is insoluble in water, possesses hydrating properties, and easily absorbs odors. |
| ***Stabilizers*** | Under suitable storage conditions, 12 months from date of manufacture. |

## Usage and Packaging

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| ***Package*** | Compound kraft paper bag with polyethylene inner film, net weight 25kgs |

## Storage and Shipping Information

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| ***Storage*** | Store in cool, dry conditions, protected from mold and humidity;. |