



ECOENZYME - RENNET

ECOENZYME - RENNET microbial rennet enzyme in powder form for the use in cheese making.

PRODUCT SPECIFICATIONS ●●●

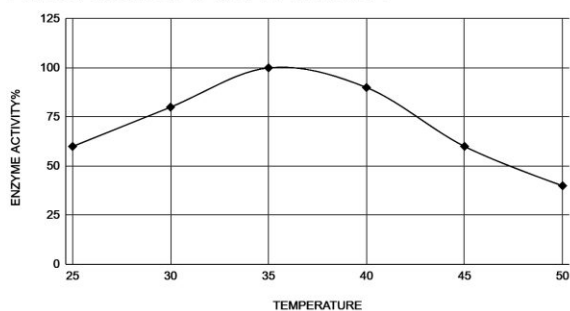
Form: Off white to cream coloured powder

Miscibility: Forms solution in water

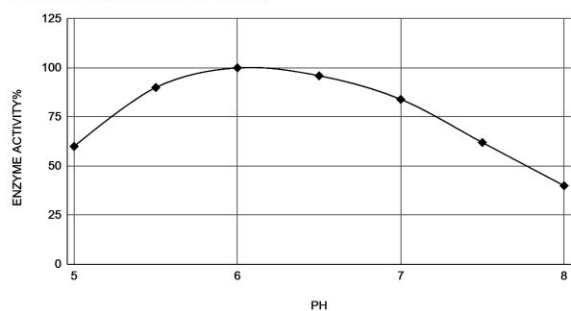
Working pH range: 5 - 7

Working temperature range: 30 - 45°C

ENZYME ACTIVITY% vs TEMPERATURE



ENZYME ACTIVITY% vs PH



APPLICATIONS AND BENEFITS ●●●

ECOENZYME - RENNET plays a crucial role in the cheese-making process by thickening the milk. It encourages the casein proteins in milk to clump together, forming curds and releasing whey. These casein proteins also trap fats and minerals, which are essential components in cheese production.

ECOENZYME - RENNET offers the following benefits:

- Efficient coagulation of milk for a wide range of cheese varieties
- Consistent curd formation, ensuring uniform texture and quality
- Enhanced retention of milk's nutritional components, including fats and minerals
- Improved yield and overall cheese quality
- Versatility for use in both artisanal and industrial cheese-making processes
- Reliable performance under varying conditions

With ECOENZYME - RENNET, cheesemakers can produce high-quality cheese with optimal texture, flavour, and nutritional value.



ACTIVITY ●●●

Upto 2000 IMCU/g

TECHNICAL ASSISTANCE ●●●

Please contact us for more information concerning technical advice and assistance with this product.

QUALITY CERTIFICATIONS ●●●

- ISO 9001:2015
- HALAL INDIA
- ISO 22000:2018
- DAR KOSHER



SAFETY AND ENZYME HANDLING ●●●

Store ECOENZYME - RENNET in a cool, dry and shaded place, away from direct sunlight. Enzyme aerosols may cause irritation when inhaled. Unnecessary contact with the product should be avoided. The shelf life of ECOENZYME - RENNET under recommended storage conditions is for the period of 1 year.

PACKAGING ●●●

The product is available in 25 Kg HDPE drums. The packing can also be customized as per the requirements.