enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ189-EN · REV. 02 · 2026-11-03

Powder Rennet for Cheese

Rennin/chymosin enzyme powder that promotes coagulation of raw milk in cheese and yogurt making.

SKU **ENZ189** CATEGORY **DAIRY ENZYMES** MAIN INGREDIENT **RENNET** CAS **9001-98-3**

FUNCTION **FOOD ADDITIVE**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY
20000U/G
as stated on the product page

APPLICATION RATE
4.5-6g per 1-ton fresh milk
10000 units proenzyme; cheese curd

SPECIFICATION

IDENTITY	
Main ingredient	Rennet Typical
Function	Food Additive Typical
CAS No	9001-98-3 Typical
ACTIVITY	
Declared activity	**20000U/G** Typical
PHYSICAL	
Form	Powder Typical
Color	Off-White Typical
Density	1.5±0.1 g/cm3 Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Not stated

PACK SIZE
Not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Coagulate raw milk in cheese production
Promotes coagulation and provides conditions for whey discharge.

Make cheese and yogurt
Widely used in the manufacture of cheese and yogurt.

Make casein and pudding curd by enzyme method
Serves as an indispensable preparation in casein, cheese and pudding curd production.

DOSAGE

4.5-6g per 1-ton fresh milk

per 1 ton fresh milk for cheese production; 10000 units proenzyme

Substrate	**fresh milk**
Dose	**4.5-6g 10000 units proenzyme**
Curd temperature	**35**
Solidification time	**30-40 minutes**

Casein production uses 7.5-9g 10000 units proenzyme per 1-ton fresh milk.
The proper add measure depends on the specific process.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/suppliers-price-powder-rennet-for-cheese

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER