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Food Grade Chymosin

Milk-coagulating enzyme for cheese and dairy processing, made by Aspergillus niger fermentation.

SKU **ENZ283** CATEGORY **CHYMOSIN** ENZYME CLASS **ACIDIC PROTEASE (ASPARTIC PROTEASE)** CAS **9001-05-2**
GRADE **FOOD GRADE**

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

OPTIMUM TEMPERATURE	OPTIMUM PH	FORM	PACK SIZE
40–60 °C	**2.0–5.5**	**Powder**	**1 kg/bag**
working range 15–80 °C	working range pH 2.0–10.0	sealed food-grade aluminum foil bag	sealed food-grade aluminum foil bag

SPECIFICATION

IDENTITY	
Enzyme class	Acidic protease (aspartic protease) Typical
CAS	9001-05-2 Typical
Form	Powder Typical
ACTIVITY	
Cleavage site	Phenylalanine–methionine peptide bond at positions 105–106 of casein Typical
WORKING WINDOW	
Temperature range	**Effective 15–80 °C; optimum 40–60 °C** Typical
pH range	**Effective pH 2.0–10.0; optimum pH 2.0–5.5** Typical
Metal ions	Na+ and Fe2+ enhance activity; Mg2+, Cu2+ and Ba2+ inhibit; K+ no significant effect 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
Store sealed in a cool, dry environment; avoid direct sunlight and moisture exposure.

PACK SIZE
1 kg/bag, powder, sealed food-grade aluminum foil bag

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

APPLICATIONS

Coagulate milk for hard, semi-hard and soft cheese.
Builds characteristic cheese texture and supports whey separation.

Make processed cheese and restructured dairy products.
Supports clean flavor outcomes.

Control dairy protein coagulation and curd-whey separation.
Provides predictable curd firmness and stable separation.

DOSAGE

Determine by trial
no application rate stated on the product page

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

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Online: enzymes.bio/product/food-grade-chymosin

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