

# Catalogue

2012

## Cheese Rennet

The logo for ENZYMAKS features the word "ENZYMAKS" in a bold, italicized, sans-serif font. A green swoosh underline is positioned above the letters "E", "N", and "Z".

**ENZYMAKS**

## About Us

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### Company

Iran Industrial Enzymes Company (IIEC) was founded in 1989 with global headquarters in Iran. Our expertise is producing food ingredients includes **Enzymaks<sup>®</sup>** Rennet tablets and powders with both Home & Industrial Applications for cheese making. It is suitable for application in cheese plants/makers making different kind of cheese products such as cream cheese, Feta, Mozzarella, and Gouda Cheese and all type of soft, semi hard and hard cheeses. A strong focus on research, development and usage of relevant technical know-how combined with targeted analysis on quality of products makes IIEC one of the most experienced producers of ingredients in dairy industry.



The factory equipped with fully functional, top modern and Hi-tech machineries as well as appropriate warehouses and effective distribution network. Great experience and knowledge acquired over time have enabled IIEC to become a leading manufacturer standing in this trade over than two decades. Due to continuous investments IIEC offers today the latest manufacturing technology and fast lead times. Our high quality standards are permanently realized. Besides, IIEC by producing Enzymaks<sup>®</sup> Rennet tablet with Home Applications for making cheese at home has succeeded in home cheese making all over the world with this motto: “make your own healthy cheese at home!” Our customers are involved in dairy food processing for commercial and private sectors. Currently our products’ sales in the local market are thriving. Our products also have been exported to many different around the world such as Australia, New Zealand and European countries.

### Quality & Sustainability

Quality, consumer safety and satisfaction are the promise of IIEC. IIEC pursues the objective of safeguarding the health of its employees, third parties involved in its activities, customers and of protecting the outside environment. Our products are produced from high quality raw materials with



European origin. IIEC goes beyond the required to provide safe products to our consumers, our team and environment ensuring safe manufacturing effect on materials. The corporate policy implies a continuous effort to identify, monitor and, if possible, eliminate any situations of risk related to the activity and consequently to improve the health and safety conditions in the workplace and the impact of the company on the outside environment. As prove to our environmental commitment IIEC provides its consumers high quality products.

## Mission & Objectives

- Providing the products with the highest quality beyond the required
- Representing suitable solutions, best services and support to our consumers
- Realizing our customers' requirements and offering them the best choice
- Being a dynamic and flexible company with a comprehensive portfolio that quickly adapts to the new needs of our customers
- Recreating and producing new products based on our customers' needs

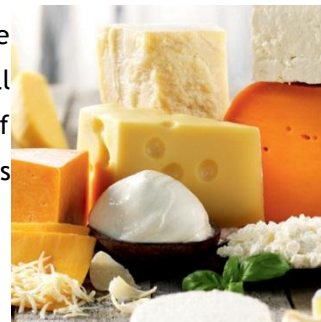


## Products

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### Enzymaks Rennet Tablet

ENZYMAKS is a Milk-Clotting Enzyme (Rennet) for cheese making. It is made from Coagulant enzyme of *Mucor Miehei*. ENZYMAKS is suitable for making all types of cheese with good flavor and texture. The fungal origin of ENZYMAKS, allow vegetarians to consume it with tranquility. ENZYMAKS is available in two different forms: Tablet and Powder (granulate)



### ENZYMAKS Rennet Tablet 1T/10L

*For home cheese making*

ENZYMAKS Rennet Tablet 1T/10L is high quality rennet tablet for home cheese making. It can be used for homemade cheeses and is suitable for making all types of cheese.

One ENZYMAKS Rennet Tablet 1T/10L is sufficient to coagulate 10 liters of milk and half of it is for coagulating 5 liters of milk or less.

Each tablet has a break line in cross on one side which can be easily divided into 4 sections making small batches of cheese very easy. Also, the company name IIEC (Iran Industrial Enzymes Co) is carved on other side of each tablet. Vegetarian Rennet in a convenient tablet form which is shelf stable.

#### **Packaging:**

10 tablets are blistered in one leaf and 10 Leaves are in one box.

#### **Optimal application temperature:**

The optimal application temperature of Enzymaks is at the usual coagulating temperature at 35°C.

#### **Instruction for use:**

Dissolve one tablet and some salt in half cup of cool boiled water. Then add the solution to 10 Liters of heated milk (35°C) while stirring at least for minimum 2 minutes.

#### **Storage - Expiry:**

The shelf life of the tablets is 3 years from production date when kept in cool dark place, in its original packaging. Expiry date of each batch has embossed on top of each leaf.

# ENZYMAKS Rennet Tablet 1T/50L, 1T/100L

## For industrial cheese making

ENZYMAKS Rennet Tablet 1T/50L and 1T/100L are high quality rennet tablets for industrial cheese making. They can be used for making cheeses at industry and are suitable for making all types of cheese. One ENZYMAKS Rennet Tablet 1T/50L is sufficient to coagulate 50 liters of milk and one ENZYMAKS Rennet Tablet 1T/100L is sufficient to coagulate 100 liters of milk. Each tablet has a break line in cross on one side which can be easily divided into 4 sections making small batches of cheese very easy. Also, the company name IIEC (Iran Industrial Enzymes Co) is carved on other side of each tablet. Vegetarian Rennet in a convenient tablet form which is shelf stable Packaging: 10 tablets are blistered in one leaf and 10 Leaves are in one box.

### Optimal application temperature:

The optimal application temperature of Enzymaks is at the usual coagulating temperature at 35°C.

### Instruction for use:




Dissolve one tablet and some salt in half cup of cool boiled water. Then add the solution to 10 Liters of heated milk (35°C) while stirring at least for minimum 2 minutes.

### Storage - Expiry:

The shelf life of the tablets is 3 years from production date when kept in cool dark place, in its original packaging. Expiry date of each batch has embossed on top of each leaf.

[For steps in cheese making click here](#)

For more information about packaging please refer to below table:

Code	Product name	Type / activity	Packaging	Product Photo
A108	ENZYMAKS 1T/10L	Tablet/ 1 tablet for 10 liters Milk	10 tablets in 1 leaf 10 leaves in 1 box (= 100 Tablets) 50 boxes in 1 carton (= 5,000 tablets) 4 cartons in 1 big carton (= 20,000 tablets)	
A111	ENZYMAKS 1T/50L	Tablet/ 1 tablet for 50 liters Milk	10 tablets in 1 leaf 10 leaves in 1 box (= 100 Tablets) 50 boxes in 1 carton (= 5,000 tablets) 4 cartons in 1 big carton (= 20,000 tablets)	
A110	ENZYMAKS 1T/100L	Tablet/ 1 tablet for 100 liters Milk	10 tablets in 1 leaf 10 leaves in 1 box (= 100 Tablets) 50 boxes in 1 carton (= 5,000 tablets) 4 cartons in 1 big carton (= 20,000 tablets)	

## Products

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### Enzymaks<sup>®</sup> Rennet Powder

ENZYMAKS is a Milk-Clotting Enzyme (Rennet) for cheese making. It is made from Coagulant enzyme of *Mucor Miehei*. ENZYMAKS is suitable for making all types of cheese with good flavor and texture. The fungal origin of ENZYMAKS, allow vegetarians to consume it with tranquility. ENZYMAKS is available in two different forms: Tablet and Powder (Granulate)



### ENZYMAKS Rennet Powder (Granulate)

ENZYMAKS Rennet Powder (Granulate) is available in two different activities:

#### 1. ENZYMAKS Rennet Powder 1g/25L

1 gram of this rennet will coagulate 25 liters of milk.

Packaging: ENZYMAKS 1g/25L Rennet Powder is available in below packaging:

- 25 gram metal tin
- 100 gram metal tin

#### 2. ENZYMAKS Rennet Powder 1g/100L

1 gram of this rennet will coagulate 100 liters of milk.

Packaging: ENZYMAKS 1g/100L Rennet Powder is available in below packaging:

- 1 gram sachet
- 25 gram metal tin
- 100 gram metal tin
- 500 gram plastic tin

#### Optimal application temperature:

The optimal application temperature of Enzymaks is at the usual coagulating temperatures at 35°C.







#### Instruction for use:

Dissolve the needed quantity in cool boiled water before addition to the milk. Then stir the milk for at least 2 minutes in order to guarantee a homogeneous distribution of the rennet in the milk.

## Storage - Expiry:




The shelf life of ENZYMAKS Rennet Powder is 3 years from production date if kept in cool, dark place, in its original packaging.

For more information about packaging please refer to below table:

Code	Product name	Type / activity	Packaging	Product Photo
A104	ENZYMAKS 1g/25L	Powder (Granulate) / 1 gram for 25 liters Milk	25 gram metal tin 200 tins packed in 1 carton (= 5KG)	
A101			100 gram metal tin 100 tins packed in 1 carton (= 10KG)	
A107	ENZYMAKS 1g/100L	Powder (Granulate) / 1 gram for 100 liters Milk	1 gram sachet 100 sachets in 1 box 50 boxes in 1 carton (= 5KG)	
A105			25 gram metal tin 120 tins packed in 1 carton (= 3KG)	
A103			100 gram metal tin 100 tins packed in 1 carton (= 10KG)	
A109			500 gram plastic tin 30 tins packed in 1 carton (= 15KG)	

## Markets

We are one of the most leading manufacturers of dairy ingredients includes coagulants. We are active in the worldwide market through representing our ENZYMAKS® products. ENZYMAKS® is available in two different forms: Tablet and Powder (Granulate), with high quality and different activities which suit various applications and markets. Our products are applicable for home, farm, and industrial cheesemaking.

Market	Product name	Type / activity	Product Code	Packaging
 <b>Home</b> <b>1-10</b> <b>Liters milk</b>	ENZYMAKS 1T/10L	<b>Tablet</b> / 1 tablet for 10 liters Milk	<b>A108</b>	10 tablets in 1 leaf
 <b>Farm</b> <b>10-50</b> <b>Liters milk</b>	ENZYMAKS 1g/25L	<b>Powder</b> / 1 gram for 25 liters Milk	<b>A104</b>	25 gram metal tin
			<b>A101</b>	100 gram metal tin
 <b>Industry</b> <b>100</b> <b>Liters milk</b>	ENZYMAKS 1g/100L	<b>Powder</b> / 1 gram for 100 liters Milk	<b>A111</b>	10 tablets in 1 leaf
			<b>A107</b>	1 gram sachet
			<b>A105</b>	25 gram metal tin
			<b>A103</b>	100 gram metal tin
	<b>A109</b>	500 gram plastic tin		
	ENZYMAKS 1T/100L	<b>Tablet</b> / 1 tablet for 100 liters Milk	<b>A110</b>	10 tablets in 1 leaf



## Steps in Home Cheese Making

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### Making Cheese at home- it's easy!

The craft of cheese making dates back to very old times. The production of different type of cheeses has similar procedure and it has a general principles. Essentially cheese making is converting milk to cheese by a coagulant. Looking for your favorite cheese? You can make your own healthy cheese at home very easily. You only need to follow eight steps outline the basic process of turning milk into cheese

Steps in cheese making:



1 Pour the milk into the pot.



2 Heat the milk to the instructed temperature. (At usual coagulating temperature of 35° C)



3 Pour heated milk into your cheese vat.



4 Dissolve an **Enzymaks** tablet and a little salt into ½ cup of in cool boiled-water and stir it into the milk for minimum 2 minutes.



5 Cover the cheese vat. After 45 to 60 minutes the milk will coagulate.



Once the milk has set and a clean break has been achieved, cut the curd.



Scoop the curd into the filter cloth or colander to drain out the whey. For more hard cheese you can put a weight on the filter to drain further before salting.



Prepare a little salt water depending on your taste. Store the cheese for 12 hours in salt water in the refrigerator. The fresh cheese is ready to eat.

**Note:** It is better to use fresh or pasteurized milk. Do not use UHT (Sterilized) milk.

☛ A variety of Cheeses: You can make cheese by any flavor that you love to such as barberry, vegetables, cumin, walnuts, cocoa, and vanilla. In step 7, you can add each of these materials along with the curd into the fabric filter.



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