

ENZYMAKS

Rennet Tablet & Powder

The microbial coagulant

For cheese making

DATA SHEET

Description:

ENZYMAKS® is a thermo-labile milk-clotting enzyme (rennet) for cheese making. It is suitable for application in cheese-making factories, obtained from pure culture *Mucor miehei*, no pathogen.

ENZYMAKS® is a high quality coagulant enzyme that can also improve the activity of determined lactic starter cultures, allowing to decrease the inoculation dose and regularize acidification curves.

Its use can also produce better dripping of curd; curd develops in vat in different way, in such a way that the grain remains more permeable and lacto whey drains much better.

It produces improvements of texture (more firmness), keeping its softness and cheese flavor made with this coagulant.

ENZYMAKS® Advantages:

- Ensure a great regularity in manufacturing.
- Improvement of cheese-making yield.
- Better organoleptic quality.

Composition:

Coagulant enzyme of *Mucor miehei*

Activities / packaging:

ENZYMAKS® has the following activities / packaging forms:

■ TABLET

- **ENZYMAKS® 1T/10L:** which means 1 tablet of this rennet will coagulate 10 liters of milk. This kind of rennet is suitable for **home cheese making**.
- **ENZYMAKS® 1T/50L:** which means 1 tablet of this rennet will coagulate 50 liters of milk. This kind of rennet is suitable for **farm and industrial cheese making**.
- **ENZYMAKS® 1T/100L:** which means 1 tablet of this rennet will coagulate 100 liters of milk. This kind of rennet is suitable for **industrial cheese making**.

■ POWDER (Granulate)

- **ENZYMAKS® 1g/25L :** which means 1 gram of this rennet will coagulate 25 liters of milk
 - In 25 and 100 gram metal tins
- **ENZYMAKS® 1g/100L :** which means 1 gram of this rennet will coagulate 100 liters of milk




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- In 1 gram sachet
- In 25 and 100 gram metal tins
- In 500 gram plastics tins

Product code and packaging for export:

| 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) |  |
| 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) |  |

Optimal application temperature:

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

Instructions for use – Dosage:

Always dissolve the needed quantity in cool boiled water before addition to the cheese milk. Stir the milk for at least 2 minutes in order to guarantee a homogeneous distribution of the rennet in the cheese milk.

Storage – Expiry:

Store the product in the original container, closed, at 4-8 °C in a dark and dry place. Protect against light. Under these conditions product remains inalterability for 36 months from manufacture date.



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