

# Hundsichler Quality producer of rennet

... you cannot improve  
on nature



## BIOREN® LIQUID RENNET PASTE

Hundsichler is a traditional manufacturer of natural rennet. Besides such familiar products as rennet extract and rennet powder, also dried rennet stomachs and rennet paste are produced. Rennet paste has been employed for centuries in many countries with long cheese-making traditions (Italy, Spain, Greece, France). This product, however, is not only produced from the stomachs of young calves, but also from goat and lamb stomachs.

### What is special about rennet paste?

Along with dried stomachs, rennet paste is one of the oldest rennet products in existence. In the past, foods were preserved both through either drying or salting. Stomachs were therefore often salted for storage. When they were needed, they were cut in small pieces and mixed with water to create a soft mass for use. The rennet produced in this way then had to be filtered through cloth.

The special feature about rennet paste is that it possesses a broader spectrum of available enzymes – besides chymosin and pepsin, it also contains enzymes that split fatty acids – and it also contains a beneficial micro flora. Rennet paste allows spicier cheeses with richer aromas to be produced and maturity times to be reduced. An example of this is Ragusano cheese from Sicily. This cheese is produced from raw cow's milk. Rennet paste – goat or lamb – is added to the milk to trigger coagulation in 60 to 90 minutes. Ragusano cheese is sold young, after just one week or it may be matured over a longer period – which makes it taste spicier and more aromatic.

### What is new in Hundsichler's BioRen® liquid rennet paste?

Classical rennet paste is complicated to use (weighing, preparation, filtering). The company therefore went about enhancing the original product to make it more user-friendly. Suppliers of raw materials were selected and specifications worked out in regard to how the stomachs should be processed. After three years of development, the result

**Natural rennet is profitable because it delivers the highest possible cheese yields.**

of this work is now ready for market launch with a standardised product range of calf, lamb and goat rennet pastes, which may be used as simply as natural rennet extract and which satisfy the technical demands in cheese production today.

### Qualities and packaging units

BIOREN® liquid rennet paste is produced in three different varieties: calf = Dolce, lamb = Semi Piccante and goat = Piccante.

All three liquid rennet pastes possess rennet strengths of 1:15,000 Soxhlet and a chymosin content of around 80%. They are available in bottles ranging from 500 to 1000 millilitres and in canisters containing 6 to 12 kilograms.



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### Application – please shake before use

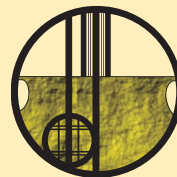
BIOREN® liquid rennet paste is simply diluted in slightly salted chloride-free cold water and added to the vat milk. The quantity is the same as for natural rennet extract. BIO-REN® Dolce, Semi Piccante or Piccante rennet paste may be used depending on the milk, type of cheese and desired aroma.

### Benefits

Hundsichler's new BIOREN® liquid rennet paste brings more taste and aroma to cheese and reduces required maturity times. The fact that lamb and goat rennet is now also available alongside calf rennet means that interesting combinations may be tested and employed in cheese production (see Ragusano above).

The product enables both farmyard cheese-makers and industrial manufacturers to process sheep's and goat's cheese with the corresponding original rennet – all you need to do is call Hundsichler.

It is particularly true of rennet pastes, that only the variety of natural enzyme complexes contained in natural rennet guarantee the best possible cheese yields and tastes. Over millions of years, evolution has developed these enzymes to perfection. They therefore cannot be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.



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taste in cheese!