

Hundsichler Quality producer of rennet ... you cannot improve on nature



BIOREN® NATURAL RENNET POWDER

BIOREN® rennet powder is the purest form of natural rennet. It is used in cheeses that require particularly long maturity. Hundsichler guarantees a chymosin content of 97%. This eliminates any problems that producers might normally encounter when working to maturity times of two years and longer.

Production

BIOREN® rennet powder is produced exclusively from the stomachs of young calves. The raw material sources are permanently monitored in the interest of the highest possible quality. A significant proportion of the product's raw materials is procured in Australia and in New Zealand. Unspoiled nature and the fact that calves there are only fed with milk from their own mothers result in highly reliable and best possible natural rennet. The good relationships that Hundsichler maintains with suppliers in these countries have been established for decades.

The raw material is gently extracted in a solution of table salt and spring water from the mountains in Tyrol. In this state, the natural rennet is then cleaned and preserved through several mechanical filtration processes. The company deliberately does not employ any cheap filtration method like e.g. vacuum rotation filters to prevent product oxidation. The product is dried using very traditional and time-consuming but also extremely gentle methods. The process entails a lot of manual work, which, however, constitutes the basis for the high-quality of Hundsichler's rennet powder.

The company operates only on the basis of batch production to ensure continuous process monitoring and traceability. Hundsichler therefore always knows precisely what it produces and sells.

Qualities and packaging units

BIOREN® natural rennet powder is used particularly in cheeses with long maturation times. Grana Padano, Parmigiano Reggiano, Emmental or Bergkäse (mountain cheese) are probably the most familiar. Maturation times of more than three years have already been achieved with Hundsichler's products without any bitter substances being produced.

Rennet strengths are also available to suit most customers' required strengths. BIOREN® natural rennet powder is available in tablets for 20 litres of milk, in 25 to 500 gram cans or in 25 kilogram pails. The company caters to all operations i.e. from the small individual producer to the industrial bulk manufacturers of cheese.

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



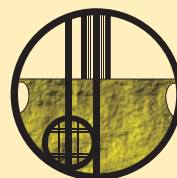
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Application

Hundsichler's natural rennet powder is diluted in slightly salted chloride-free cold water and added to the vat milk.

Benefits

The variety of natural enzyme complexes contained only in natural rennet guarantees the best possible cheese yields and taste. Over millions of years, evolution has developed these enzymes to perfection. Consequently, they cannot be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.



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taste in cheese!