

# Viking



# CHEF

enzyme



## Viking CHEF Enzyme Rennet



Qualitas  
International  
Certification Ltd.UK

# What Is Rennet?

IT IS AN ENZYME USED TO THICKENS MILK,  
IN ORDER TO FORM A CHEESE CURDS

## Salt in the Rennet

The small amount of salt found in rennet is used as a preservative. When adding rennet only a little amount of rennet is added to each gallon of milk, and much of the rennet runs off with the whey during draining. So, the amount of salt left in the cheese is virtually immeasurable.





# Our Collection

## Rennet Tablets

**Long Shelf Life:** Tablet rennet is the hardiest choice, with a long shelf life and little affect by warm weather.

**Directions:** cut the rennet to the desirable portion. Once cut, the portion being used will need to be crushed. After crushed, dilute the rennet tablet in 1/4 cup cool, non-chlorinated water.

Add the solution to the cheese milk heated to  $\approx 40^{\circ}\text{C}$  stir for 2 – 3 minutes. the leave it to set for about 40 minutes. Then kept for an hour after stirring for a bit and then take out the cheese from the weigh.

**Measurements**

**1 Tablet = 5L Milk**

**1 Tablet = 20L Milk**





# Our Collection

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## Rennet Powder

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Great for hot climates:

Like rennet tablets,

powdered rennet can be stored for longer periods of time than liquid rennet.

It will also survive better in warmer climates. Also, powdered rennet is easy to measure which makes it a top choice for cheese makers in hot climates.

**Directions:** one spoon to the required amount of milk. Dilute the rennet powder in 1/4 cup cool, non-chlorinated water.



# Our Collection

## Rennet Powder

### Directions :

Add the solution to the cheese milk heated to  $\approx 40^{\circ}\text{C}$  stir for 2 – 3 minutes.

the leave it to set for about 40 minutes.

Then kept for an hour after stirring for a bit and then take out the cheese from the weigh.

Powdered rennet should always be diluted in cool, non-chlorinated water before it is added to milk. Because such a small amount of rennet is used to make cheese, diluting rennet will help it be dispersed more evenly.

For the longest shelf life, store powdered rennet in the fridge.



**25 g**

**1 spoon**

**= 40L Milk**

### Measurements

**100 g**

**1 spoon**

**= 100L Milk**

**500 g**

**1 spoon**

**= 100L Milk**



# Products Codes

- 1000018: RENNET Tablet 20L DZ tube
- 1000022: RENNET Tablet 5L DZ tube
- 1000017: RENNET 25 g Powder
- 1000020: RENNET 100g Powder
- 1000021: RENNET 500g Powder