

Natural Rennet



**The only rennet that
loves your milk**

Liquid Rennet

Clerici liquid rennet is a completely natural product and allows for the processing of milk with different characteristics with the same refinement.

It is ideal for the production of **high-quality cheeses**.

Clerici liquid rennet imparts a distinctive and authentic flavor to the finished product.

Some strengths of each line are available **preservative free and with Halal certification**.

Line	Chymosin/Bovine Pepsin (%)	IMCU	Main characteristics
Red	75/25	110–235	Excellent performance in terms of milk processing speed. Also available for lamb and goat
Green	50/50	120–242	Consistent performance despite seasonal variations in milk
Yellow	20/80	130-250	Ideal for achieving strong proteolysis
Special	92/8	205	The high chymosin content allows for the processing of very sweet milk, imparting excellent elasticity to the curd. Also available in Buffalo Calf
1000 IMCU	92/8	1020	The best solution for the production of long-aged cheeses. Recommended for the production of Grana Padano and Parmigiano Reggiano



Rennet Powder

Thanks to its production process, high concentrations of chymosin are obtained, and important components of animal rennet are preserved. These components not only ensure precise coagulation but also impart specific characteristics to the cheese during aging.

All Clerici rennet powder lines are **completely natural and preservative free**.

Line	Chymosin/Bovine Pepsin (%)	IMCU	Main characteristics
E	96/4	860-1370	Ideal for hard cheeses and long-aged cheeses. Some references are Halal certified.
Gold	90/10	870-1170	Easy to use. Good proteolysis during aging.



Clerizyma

Lysozyme Hydrochloride (E1105) is a natural enzyme extracted from egg white; it **prevents and controls unwanted fermentation**, which is responsible for late blowing in aging cheeses.

Available with Halal and Kosher certification.



Clerizyma Granular

Activity $\geq 95\%$



Clerizyma Liquid

Activity $\geq 22\%$

Paste Rennet

Extracted from the stomachs of kids, lambs, and calves, this rennet is ideal for producing **traditional sharp and semi-sharp cheeses** made from cow's, sheep's, and goat's milk. It imparts to the finished products notes of rich butter and a pleasant savory and sharp flavor.

Line	Chymosin/Bovine Pepsin (%)	IMCU	Main characteristics
Traditional	75/25	115–130	Traditional product, unfiltered
Soluble	75/25	115–140	Quick and convenient to use after brief filtration

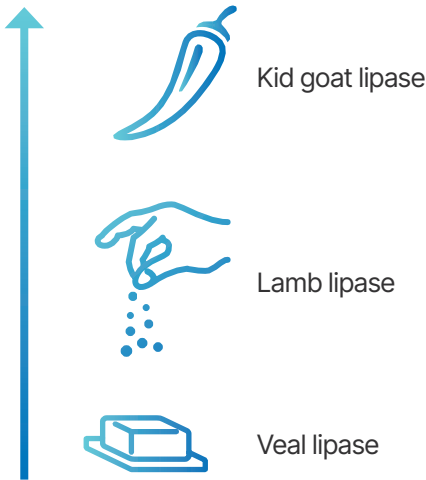


Lipase

Pure pre-gastric lipases are lipolytic enzymes extracted from the glands at the base of the tongues of calves, lambs, and kid goats.

Available in **powder** form, Clerici lipases are **free** of bleaching agents, preservatives, and colorants.

Aroma
intensity



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