

RENNET

Prepared at the 15th JECFA (1971), published in NMRS 50B (1972) and in FNP 52 (1992). An ADI 'not limited' was established at the 15th JECFA (1971)

SOURCES

Aqueous extracts made from the fourth stomach of calf, kid or lamb

Active principles

Chymosin (rennin, aspartic proteinase)

Systematic names and numbers

None (EC 3.4.23.4)

Reactions catalyzed

Hydrolyzes polypeptides (casein) yielding peptides of lower molecular weight. Chymosin cleaves a single bond in k-casein leaving an insoluble fraction para-k-casein. It clots milk.

DESCRIPTION

Clear, amber to dark brown liquids or white to tan powders

FUNCTIONAL USES

Enzyme preparation
Used in the manufacture of cheese

GENERAL SPECIFICATIONS

Must conform to the *General Specifications for Enzyme Preparations used in Food Processing* (see Volume Introduction)

CHARACTERISTICS

IDENTIFICATION

Chymosin activity (Vol. 4)

The sample shows milk clotting activity