

RENNET from *BACILLUS CEREUS*

Prepared at the 28th JECFA (1984), published in FNP 31/2 (1984) and in FNP 52 (1992). No ADI was allocated at the 15th JECFA (1971)

SYNONYMS

Acid protease from *Bacillus cereus*, milk clotting enzyme

SOURCES

Produced by the controlled fermentation of *Bacillus cereus*.

Active principles

Microbial aspartic proteinase (acid proteinase, acid carboxyl proteinase)

Systematic names and numbers

None (EC 3.4.23.6)

Reactions catalyzed

The enzyme preparations hydrolyze polypeptides (casein) yielding peptides of lower molecular weight. It clots milk.

DESCRIPTION

Off-white to tan amorphous powder or liquid; soluble in water and practically insoluble in ethanol, chloroform and ether

FUNCTIONAL USES

Enzyme preparation
Used in the preparation of cheese

GENERAL SPECIFICATIONS

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

CHARACTERISTICS

IDENTIFICATION

Acid proteinase activity
(Vol.4)

The sample shows milk clotting activity