



# foodcom<sup>®</sup> COAGULANTS

GOOD STARTERS

## CALF RENNET



Granata calf rennet is produced with the most modern technologies in the leading industrial plants and is extracted from the best pellets (stomachs) of suckling calves. The Granata animal rennet also includes kid and lamb paste.

The Granata Microbial Coagulant is suitable for the production of all types of cheese and for those customers who want an alternative to animal rennet.

Thanks to the enzymatic purity achieved in the new formulations, microbial coagulants can be used in every production, in every technology.



## CHYMOSINE



Fermentation-produced chymosine is an excellent coagulant, it is indicated for the production of any type of cheese. Thanks to the enzymatic purity achieved in the new formulations, microbial coagulants can be used in every production, in every technology. It is the first choice alternative to animal rennet.

Plant-based rennet is an alternative source of the enzymes used in cheesemaking, it is suitable for lacto-vegetarians as well as those consuming kosher or halal diets. The real "PLANT-BASED" alternative.

## CARDOON THISTLE RENNET

