

CasPRO® Rennet Casein

Enhanced texture, stretch and melting capabilities
for cheese products



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Rennet Casein is produced by separating casein and whey from skimmed milk by adding a rennet enzyme to create a neutral pH coagulate. Our Rennet Casein is dried to a variety of mesh sizes for various application needs that provide maximum shelf-life stability with ease of storage and handling.

Rennet Casein is used as an additive in processed cheese and cheese analogues. It is used to improve texture, stretch, and melting in processed, spreadable, sliced or block cheese. Rennet Casein is used as an additive to improve nutritional benefits by increasing the protein content. It also supports the reduction of sodium and fat content by reducing the use of additional emulsifying salts in processed cheese production.

Features & Benefits

- Increase stretch and enhance texture
- Supports product melting capabilities
- Controlled spreading & fat release
- Flavor stability
- Ability to reduce sodium & fat inclusions
- Neutral milky taste
- Heat stable

Product Applications

Rennet Casein

- Processed Cheese
- Cheese Analogues

Certifications

