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Rennet (Marzyme Liquid) and Vegetarian Liquid Rennet(Microbial Coagulant) (Marzyme Liquid). We repackage directly from the Kosher Certified container into smaller bottles, using strict procedures and a food grade sanitizer

so there is no cross contamination.

Chymosin (Chymax Extra) Liquid Rennet - The CheeseMaker CHY-MAX® Extra can be used for producing any type of cheese; hard, semi-hard, soft. mold-ripened, lowfat and ingredient

cheeses. Dosage 30-60 IMCU/ L milk The correct dosage of coagulants depends on the following factors: cheese type, temperature and pH of the cheese milk, characteristics of cultures and dosage of CaCl2 and NaCl. Factors may vary according to

country, dairy and day.

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countries. Because CHY-MAX ® coagulants have a highly pure composition, they can be used to optimize cheese production process and obtain high cheese quality. CHY-MAX ® offers high milk-clotting performance and well balanced flavor Page 16/42

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Chy Max Extra The Cheesemaker -INFRARED TRAINING The premium coagulant in the market. Introduced in 2008, CHY-MAX ® M has rapidly won over the hearts Page 18/42

of many cheese makers around the globe due to its superiority. CHY-MAX ® M provides cheese manufacturers numerous benefits, which vary according to the application.

CHY-MAX® M -Chr. Hansen Page 19/42

CHY-MAX Plus Version: 3-FI/FN Revision Date: 29-08-2013 Avoid discharge into drains, water courses or onto the ground. 6.3 Methods and material for containment and cleaning up Flush away small spillages with Page 20/42

plenty of water.
Large quantities:
Absorb spillage
with suitable
absorbent material.
Flush contaminated
area with plenty of
water.

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Cheesemaker CHY-MAX® Extra can be used for producing any type of cheese; hard, semi-hard, soft, mold-ripened, lowfat and ingredient cheeses. Dosage 30-60 IMCU/ L milk The correct dosage of coagulants depends on the

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enzyme used to make cheese. The actual usage rate is dependent upon the cheese variety and manufacturing procedure. The typical amount to use would be 1 to 1½ ounces (34 grams to 51 grams)

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optimize cheese production process and

Chy Max Extra The Cheesemaker | chic agoleanchallenge 100% fermentationderived chymosin enzyme (CHY-MAX Extra) for coagulation of milk. Consistent performance. Liquid Page 30/42

form. This product is vegetarian. INSTRUCTIONS FOR USE: 1/4 tsp. (1.2 ml) will coagulate 2 gal. (7.51) of milk. 1.0 -1.5 oz. (29-43.5 mls) / 1000 lbs of milk Heat the milk to the desired renneting temperature.

Amazon.com: CHY-MAX Extra -Chymosin Liquid Rennet for ... Chymax™ is the brand name of the microbial fermentation product used to curdle the milk during cheese production. Our contact told us that his search lasted Page 32/42

three months. He approached many companies along the supply chain, starting with the six from which Pizza Hut purchases its cheeses, until he finally reached the cheesemaker itself.

All Pizza Hut Cheeses Made with Chymax™, a Page 33/42

Microbialmaker CHY-MAX® Powder Extra NB 500g. I200PRE800. CHY-MAX® Powder Extra NB is a pure chymosin produced by submerged fermentation on a vegetable substrate with Aspergillus niger var. awamori kept under

containedmaker conditions and not present in the final product. The product contains a milk-clotting enzyme which is highly specific for kappa-casein, resulting in very good curd formation.

CHY-MAX® Page 35/42

Powder Extra NB 500g | Fromagex CHY-MAX® Extra can be used for producing any type of cheese; hard, semi-hard, soft, mold-ripened, lowfat and ingredient cheeses. Dosage 30-60 IMCU/I milk The correct dosage of coagulants depends on the Page 36/42

following factors: cheese type, temperature and pH of the cheese milk, characteristics of cultures and dosage of CaCl2 and NaCl. Factors may vary according to country, dairy and day.

CHY-MAX® Extra -Regez Supply Page 37/42

In April 2019, Chr. Hansen launched CHY-MAX Supreme. This new product offers higher yield, and processes more milk and cheese in minimal time along with grating and slicing of cheese with less giveaways and restricted protein breakdown Page 38/42

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Chymosin Market 2020 with Impact of COVID-19 Pandemic ... Henning's Cheese uses a non animal rennet called CHY-MAX<sup>™</sup> as part of their cheese making process which ensures that the highest quality
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ingredients are always a part of the Henning tradition. Chy-Max is a standardized solution of 100% fermentation produced chymosin - a milk clotting enzyme and is suitable for consumption by vegetarians.

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