

RENNET from *RHIZOMUCOR* SPECIES

Prepared at the 55th JECFA (2000) and published in FNP 52 Add 8 (2000), superseding tentative specifications prepared at the 15th JECFA (1971) and published in NMRS 50B (1972) and in FNP 52 (1992). An ADI "Not specified" was established at the 18th JECFA (1974).

SOURCES

Produced by the controlled fermentation of non-pathogenic and non-toxicogenic strains of *Rhizomucor miehei* or *Rhizomucor pusillus*.

Active principle

Microbial aspartic proteinase (acid protease)

Systematic name and number

EC 3.4.23.23; C.A.S. No. 9073-79-4

Reactions catalyzed

Hydrolyzes polypeptides, e.g. casein, yielding peptides of lower molecular weight.

DESCRIPTION

White to tan amorphous powders; soluble in water, the solution usually being light yellow in colour; practically insoluble in ethanol and ether.

FUNCTIONAL USES

Enzyme preparation
Used in clotting of milk for cheese production

GENERAL SPECIFICATIONS

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

CHARACTERISTICS

IDENTIFICATION

Milk clotting activity (Vol.4) The sample shows milk clotting activity