

# Hundsbichler

## Quality producer of rennet

... you cannot improve  
on nature



### BIOREN® LIQUID RENNET EXTRACT

**BIOREN® liquid rennet extract is a specialised natural product, which is used in a variety of compositions for all types of cheeses, all maturity times and all different types of milk. The many different enzymes that it contains make natural rennet an essential ingredient in high-quality cheeses.**

#### Production

BIOREN® liquid rennet extract is produced exclusively from the stomachs of young calves. The raw material sources are permanently monitored in the interest of the highest possible quality. A significant proportion of the product's raw materials are procured in Australia and in New Zealand. Unspoiled nature and the fact that calves there are only fed with milk from their own mothers result in highly reliable and best possible natural rennet. The good relationships that Hundsbichler maintains with suppliers in these countries have been established for decades.

The raw material is gently extracted in a solution of table salt and spring water from the mountains in Tyrol. The company deliberately does not employ any cheap filtration method like e.g. vacuum rotation filters to prevent product oxidation.

Hundsbichler operates only on the basis of batch production to ensure continuous process monitoring and traceability. The company therefore always knows precisely what it produces and sells.

In the interest of maintaining the natural variety of rennet enzymes, Hundsbichler does not use any type of chromatographic separation procedures or chymosin or pepsin concentrations. The very high proportion of chymosin (94%) that Hundsbichler's premium natural rennet extracts contain, is due entirely to the use of stomachs from very young milk calves – i.e. „first grade bobby vells“.

#### Qualities and packaging units

The different traditions in individual countries as well as those employed for various types of cheeses demand a broad spectrum of natural rennet compositions and strengths. The chymosin content in BIOREN® liquid natural rennet, for instance, may be modified to range from between 50 and 94%. With up to 350 IMCU = 30,000 Soxhlet, rennet strengths are also available to suit almost all customer requirements. Packaging units range from small bottles containing 50 millilitres to bulk units which contain 1,200 kilograms. The company caters to all operations, from small individual producers to industrial bulk manufacturers of cheese. It is also able to satisfy special requests, e.g. for rennet extract produced with stomachs from specific origins and manufactured without preservatives.

**Natural rennet is profitable because it delivers the highest possible cheese yields.**



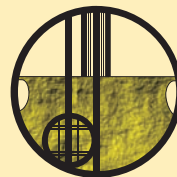
BIOREN® is a registered trademark of Österreichische Laberzeugung Hundsbichler GmbH.

#### Application

Hundsbichler's natural rennet extract is diluted in slightly salted chloride-free cold water and added to the vat milk. Varying ratios of chymosin-pepsin are recommended depending on the type of cheese and maturation time. The rule of thumb is: the longer the maturation period, the higher the content of chymosin.

#### Benefits

The variety of natural enzyme complexes contained only in natural rennet guarantees the best possible cheese yields and taste. Over millions of years, evolution has developed these enzymes to perfection. They cannot therefore be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.



**Österreichische Laberzeugung  
Hundsbichler GmbH**

A-6336 Langkampfen  
Sportplatzweg 5  
Tel. +43 5372 62256  
Fax +43 5372 62256-8  
info@hundsbichler.com  
www.hundsbichler.com

*Back to more*



*taste in cheese!*

# Hundsbichler Quality producer of rennet ... you cannot improve on nature



## BIOREN® NATURAL RENNET POWDER

BIOREN® rennet powder is the purest form of natural rennet. It is used in cheeses that require particularly long maturity. Hundsbichler guarantees a chymosin content of 97%. This eliminates any problems that producers might normally encounter when working to maturity times of two years and longer.

### Production

BIOREN® rennet powder is produced exclusively from the stomachs of young calves. The raw material sources are permanently monitored in the interest of the highest possible quality. A significant proportion of the product's raw materials is procured in Australia and in New Zealand. Unspoiled nature and the fact that calves there are only fed with milk from their own mothers result in highly reliable and best possible natural rennet. The good relationships that Hundsbichler maintains with suppliers in these countries have been established for decades.

The raw material is gently extracted in a solution of table salt and spring water from the mountains in Tyrol. In this state, the natural rennet is then cleaned and preserved through several mechanical filtration processes. The company deliberately does not employ any cheap filtration method like e.g. vacuum rotation filters to prevent product oxidation. The product is dried using very traditional and time-consuming but also extremely gentle methods. The process entails a lot of manual work, which, however, constitutes the basis for the high-quality of Hundsbichler's rennet powder.

The company operates only on the basis of batch production to ensure continuous process monitoring and traceability. Hundsbichler therefore always knows precisely what it produces and sells.

### Qualities and packaging units

BIOREN® natural rennet powder is used particularly in cheeses with long maturation times. Grana Padano, Parmigiano Reggiano, Emmental or Bergkäse (mountain cheese) are probably the most familiar. Maturation times of more than three years have already been achieved with Hundsbichler's products without any bitter substances being produced.

Rennet strengths are also available to suit most customers' required strengths. BIOREN® natural rennet powder is available in tablets for 20 litres of milk, in 25 to 500 gram cans or in 25 kilogram pails. The company caters to all operations i.e. from the small individual producer to the industrial bulk manufacturers of cheese.

Natural rennet  
is profitable  
because it delivers  
the highest possible  
cheese yields.



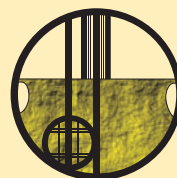
BIOREN® is a registered trademark of Österreichische Laberzeugung Hundsbichler GmbH.

### Application

Hundsbichler's natural rennet powder is diluted in slightly salted chloride-free cold water and added to the vat milk.

### Benefits

The variety of natural enzyme complexes contained only in natural rennet guarantees the best possible cheese yields and taste. Over millions of years, evolution has developed these enzymes to perfection. Consequently, they cannot be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.



Österreichische Laberzeugung  
**Hundsbichler GmbH**

A-6336 Langkampfen  
Sportplatzweg 5  
Tel. +43 5372 62256  
Fax +43 5372 62256-8  
info@hundsbichler.com  
www.hundsbichler.com

Back to more



taste in cheese!

# Hundsbichler Quality producer of rennet

... you cannot improve  
on nature

## BIOREN® DRIED RENNET STOMACHS

Dried rennet stomachs have the longest tradition in cheese production – they therefore could be called the original rennet. If it is assumed that cheese production commenced around 4500 BC, cheese-makers have been procuring and drying stomachs and then using them to produce rennet for more than 6000 years. The industrial production of rennet only commenced around 160 years ago. This shows how natural rennet is inseparably linked to cheese as a product.

### Production

Hundsbichler's rennet stomachs are only produced with raw materials procured from selected and monitored abattoirs in New Zealand and Australia. The stomachs used are exclusively from „first grade bobby vells“. The raw materials are deep frozen when they arrive at the company. On arrival, they are defrosted and subjected to a preliminary selection process. They are then thoroughly washed, tied, inflated with air and dried very carefully in drying chambers with circulating air. This drying process is followed by a second selection run and finishing.

### Quality and packaging units

Only top quality dried rennet stomachs are produced. They are available singly or in bundles of 12.

### Application

Several stomachs are bound together into a firm roll and cut into small slices. The slices are then put into containers with liquid whey for overnight incubation at a slightly elevated temperature of around 30°C. The liquid is then filtered through cloth so as to remove all solids. The rennet strengths or the required quantity of rennet stomachs is empirically determined by a spoon test.

If necessary or desired, natural rennet powder or natural rennet extract is added to set the correct coagulation time.

### Further developments

The positive effect of dried rennet stomachs on cheese qualities and yields is beyond dispute. However, it is also certain that this classical natural product is difficult to use and requires great care. This is why the company developed its natural rennet liquid paste. This paste contains all the positive components of rennet stomachs and even more as it offers the benefits of simple handling, storage and reproducible application.

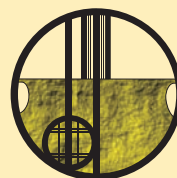


BIOREN® is a registered trademark of Österreichische Laberzeugung Hundsbichler GmbH.

### Benefits

Dried rennet stomachs contain the entire spectrum of enzymes and bacteria that profound cheeses demand. Better taste, shorter maturation times and maximum cheese yields are the greatest benefits that this product provides. Hard cheeses, for example, Emmentaler, Bergkäse (mountain cheese), Gruyere etc., are the classic types of cheese that gain from this product. The variety of natural enzyme complexes contained only in natural rennet, guarantees the best possible cheese yields and taste. Over millions of years, evolution has developed these enzymes to perfection. Consequently they cannot be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.

Natural rennet  
is profitable  
because it delivers  
the highest possible  
cheese yields.



Österreichische Laberzeugung  
**Hundsbichler GmbH**

A-6336 Langkampfen  
Sportplatzweg 5  
Tel. +43 5372 62256  
Fax +43 5372 62256-8  
info@hundsbichler.com  
www.hundsbichler.com

Back to more



taste in cheese!

# Hundsbichler

## Quality producer of rennet

... you cannot improve on nature



### BIOREN® LIQUID RENNET PASTE

Hundsbichler is a traditional manufacturer of natural rennet. Besides such familiar products as rennet extract and rennet powder, also dried rennet stomachs and rennet paste are produced. Rennet paste has been employed for centuries in many countries with long cheese-making traditions (Italy, Spain, Greece, France). This product, however, is not only produced from the stomachs of young calves, but also from goat and lamb stomachs.

#### What is special about rennet paste?

Along with dried stomachs, rennet paste is one of the oldest rennet products in existence. In the past, foods were preserved both through either drying or salting. Stomachs were therefore often salted for storage. When they were needed, they were cut in small pieces and mixed with water to create a soft mass for use. The rennet produced in this way then had to be filtered through cloth.

The special feature about rennet paste is that it possesses a broader spectrum of available enzymes – besides chymosin and pepsin, it also contains enzymes that split fatty acids – and it also contains a beneficial micro flora. Rennet paste allows spicier cheeses with richer aromas to be produced and maturity times to be reduced. An example of this is Ragusano cheese from Sicily. This cheese is produced from raw cow's milk. Rennet paste – goat or lamb – is added to the milk to trigger coagulation in 60 to 90 minutes. Ragusano cheese is sold young, after just one week or it may be matured over a longer period – which makes it taste spicier and more aromatic.

#### What is new in Hundsbichler's BioRen® liquid rennet paste?

Classical rennet paste is complicated to use (weighing, preparation, filtering). The company therefore went about enhancing the original product to make it more user-friendly. Suppliers of raw materials were selected and specifications worked out in regard to how the stomachs should be processed. After three years of development, the result of this work is now ready for market launch with a standardised product range of calf, lamb and goat rennet pastes, which may be used as simply as natural rennet extract and which satisfy the technical demands in cheese production today.

**Natural rennet is profitable because it delivers the highest possible cheese yields.**

#### Qualities and packaging units

BIOREN® liquid rennet paste is produced in three different varieties: calf = Dolce, lamb = Semi Piccante and goat = Piccante.

All three liquid rennet pastes possess rennet strengths of 1:15,000 Soxhlet and a chymosin content of around 80%.



BIOREN® is a registered trademark of Österreichische Laberzeugung Hundsbichler GmbH.

They are available in bottles ranging from 500 to 1000 millilitres and in canisters containing 6 to 12 kilograms.

#### Application – please shake before use

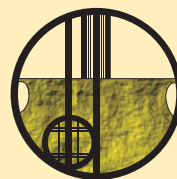
BIOREN® liquid rennet paste is simply diluted in slightly salted chloride-free cold water and added to the vat milk. The quantity is the same as for natural rennet extract. BIOREN® Dolce, Semi Piccante or Piccante rennet paste may be used depending on the milk, type of cheese and desired aroma.

#### Benefits

Hundsbichler's new BIOREN® liquid rennet paste brings more taste and aroma to cheese and reduces required maturity times. The fact that lamb and goat rennet is now also available alongside calf rennet means that interesting combinations may be tested and employed in cheese production (see Ragusano above).

The product enables both farmyard cheese-makers and industrial manufacturers to process sheep's and goat's cheese with the corresponding original rennet – all you need to do is call Hundsbichler.

It is particularly true of rennet pastes, that only the variety of natural enzyme complexes contained in natural rennet guarantee the best possible cheese yields and tastes. Over millions of years, evolution has developed these enzymes to perfection. They therefore cannot be reproduced by man-made coagulants. This is something that Darwin would have readily confirmed.



## Österreichische Laberzeugung Hundsbichler GmbH

A-6336 Langkampfen  
Sportplatzweg 5  
Tel. +43 5372 62256  
Fax +43 5372 62256-8  
info@hundsbichler.com  
www.hundsbichler.com

Back to more



taste in cheese!