

The only rennet that loves your milk

Liquid rennet

Clerici liquid rennet is 100% natural and allows the processing of milks with different characteristics with the same refinement. Ideal for the production of **high quality cheeses**, Clerici liquid rennet gives a typical and authentic flavor to the finished product.



Powder rennet

Clerici powder rennet is the **most precious rennet in the world** as it gives cheese a unique organoleptic and sensorial advantage. Ideal for **long maturing cheeses**, Clerici rennet powder is the richest and most complex rennet at an enzymatic level.



Paste rennet

Clerici paste rennet is the most suitable product for the production of typical **Italian spicy and semi-spicy cheeses** with both cow and sheep-goat milk. At the tasting, the Clerici paste rennet gives intense hints towards a pleasantly spicy finish taste.



The flavor...



...robust and intense of **calf rennet**

Calf rennet gives cheese an incredible richness of taste and flavor: a **full array of fragrances**, even the most hidden ones, which are released when chewing and leave a remarkable perception in the mouth, tongue and throat. Its enzymatic richness gives to the finished product an outstanding organoleptic and sensory advantage and releases fragrance, flavors and aromatic substances **as the cheese ages**.

...sweet and creamy **buffalo rennet**

Buffalo calf rennet gives cheese a sweet scent to slightly reminisces of moss. A flavor of rich **whole milk and cream**, buffalo rennet emanates a complete, round and unique aroma in the finished product.



...sweet and spicy **lamb rennet**

Initially, **lamb rennet** generates a fine scent of **sheep milk** in cheese, which tickles the palate with long, sweet notes. The perceived scents undergo a crescendo of intensity up to the final release of a pleasant **piquant flavor** with hints of blue cheeses. A harmonious sensation, a persistence that fluctuates in length, and a broad **aromatic persuasiveness** depending on the age of the finished product.



...spicy and aromatic **kid goat rennet**

Kid goat rennet gives cheese unique and distinctive sensory notes, aromatic flavor, which is initially full and enveloping to then given way to a **pronounced, sharp and spicy flavor** with age. A strong and refined tone, a noble and tenacious finished product.

