



Rennet usage instructions

Microbial & Traditional Rennet's

Junket Recipe for 1 litre of milk.

- Heat milk to 37°C
- Add sugar to taste.
- Add 5ml/4-5 drops of rennet.
- Stir gently for 30 seconds
- Then allow to stand for 5-10 minutes.

Flavouring and Colouring can be added if required along with the sugar if required.

Hard/Semi Hard Cheese

- Bring milk temperature to 32°C-36°C.
- Add the cheese culture of your choice mix well and wait 30 minutes
- Add 2.5-3.0ml of rennet per 10 Litres of milk. (Mix rennet to clean cold water at a ratio of 1:1)
- Mix the diluted rennet into the milk for 30 seconds, then allow to stand.
- Milk will set in 40-60 minutes

Soft Cheese

- Bring the milk temperature 30°C-32°C.
- Add the soft cheese culture mix well and wait 30mins
- Add 1.5-2.0ml of rennet per 10 Litres of milk. (Mix rennet to clean cold water at a ratio of 1:1)
- Mix the diluted rennet into the milk for 30 seconds, then allow to stand.
- Milk will set in 2-3 hours.

Useful information:

We recommend using our range of Country Kitchen Cultures.

- [Soft cheese culture](#)
- [cheese cultures.](#)

Social media:

- [All our social media links](#)

Contact us:

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