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.

**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.

**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.

Visita il nostro sito: [caglificioclerici.com](http://caglificioclerici.com)
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.