

What is rennet?

Rennet is an enzyme used to coagulate the milk so that the solids (curds) will separate from the liquid (whey). Traditionally it comes from the stomachs of calves, goat kids or lambs.

The curds are used to make cheese. The whey is often discarded or used as a feed - we either feed it to other farm animals, or add it to our compost system.

Animal rennet?

Rennet has been used for centuries to make traditional cheeses. Rennet is traditionally extracted from the fourth stomach of a calf, goat or sheep.

Vegetable rennet?

Vegetable rennet is a substance derived from a type of mushroom, *mucor meihii*, which acts to make the milk coagulate. It makes a slightly different cheese which doesn't have quite the same taste or texture. It is more acceptable for people who object to the use of animal by-products.

All our Cheeses are currently made with Vegetable Rennet.