



Milk coagulants and rennet are the tools cheesemakers use to turn liquid milk into solid cheese curd

Type	Source	Enzymes
<b>Calf rennet</b>	Calf stomach (abomasum)	Chymosin and pepsin
<b>Microbial</b>	<i>Cryphonectria parasitica</i> and some <i>Rhizomucor</i> fungi	Various proteases
<b>Fermentation Produced Chymosin</b>	Genetically modified microbes	Pure chymosin
<b>Vegetable (thistle)</b>	<i>Cynara cardunculus</i>	Cyprosin, cardosin