

## Enzyme Development Corporation

Enzyme Development Corporation has been providing provided a wide range of enzymes to the food industry since 1953. For the Dairy Industry, we have a range of enzymes for Enzyme Modified Cheeses (EMCs), lactose conversion, casein and whey protein hydrolysis, and a new Thistle Rennet from *C. Carduculus*, Thistlezyme®.

The Proteases and Lipases we offer for Enzyme Modified Cheeses allow you to create an intense cheese flavor perfect for any product you are developing. Whether you are looking to create a product with the richness you would find in double cream brie or the sharpness of five year aged cheddar, there is an enzyme that can help you emphasize those flavor notes.

The use of fungal and yeast based lactase enzymes is well known for conversion of lactose in milk products or as a support for the digestion of lactose for those people who like an occasional milk based product. The newer application is for the use of lactases in GOS production.

Our 'new' rennet has a long history of use in European cheese making. Cheesemakers in Spain and Portugal have traditionally used the thistle rennet in goat and sheep's milk cheese production. The cheesemaker would prepare a tea with the dried flower, which would be added to the milk to clot it. The use of this flower for cheese production has been documented as far back as the time of the Roman Empire, and the enzyme from this flower has now been approved for use in the United States and Canada.

Thistlezyme® is a 100% thistle rennet extraction produced by Enzyme Development Corporation at our factory in Scranton, PA, USA. It is Kosher (Kof-K) and Halal (IFANCA) certified, and the powder and the liquid versions have standardized activities. With con-



sistent enzyme activity, the guess work regarding the potency of the enzyme is removed. The activity is the same from batch to batch, allowing the cheesemaker to concentrate on the variables within the milk and not worry about the rennet. Thistlezyme® is also non-GMO and meets the USDA organic requirements. It is true vegetarian rennet that may produce cheeses with unique flavors and textures.

Thistlezyme® is a new unique protease for casein hydrolysis. Since GRAS approval was recent, the use of the enzyme to modify casein is still in the early stages but much has been documented on the reaction of the enzyme and milk based proteins.

Thistlezyme® offers you a unique true vegetarian, non-GMO cheese clotting option for your business. This is just one example of how enzymes can create new opportunities. Please give us a call to talk about how enzymes might create new opportunities for your company.



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At EDC - Enzymes Are Our Business®