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› [Brownin 411200 Microbial Rennet Powder Instruction Manual](#)

Brownin 411200

Brownin 411200 Microbial Rennet Powder Instruction Manual

Model: 411200

INTRODUCTION

This manual provides instructions for the proper use of Brownin 411200 Microbial Rennet Powder. This product is a high-quality enzymatic preparation designed for cheesemaking, suitable for various milk types including cow, goat, and soy milk. It is 100% vegetarian.

BROWIN

— ROK ZAŁ. 1979 —

RENNET FOR CHEESE MICROBIAL PODPUSZCZKA DO SERA MIKROBIOLOGICZNA

5 L MLEKA + 0,25 g PODPUSZCZKI
= ok. 0,5 kg SERA

NA 20 L MLEKA
FOR 20 L MILK

1 g

SZT.
PCS

5

PRZEPIS
NA ODWROCIE

* zdjécie poglądowe | pictorial photo

No 411200



Image: Packaging of Brownin 411200 Microbial Rennet Powder, showing the brand name and product details.

PREPARATION AND DOSAGE

Before starting the cheesemaking process, ensure you have all necessary ingredients and equipment clean and ready. The Brownin 411200 Microbial Rennet is provided in 1g sachets.

- Each 1g sachet is sufficient for approximately 20 liters of milk.
- The package contains 5 sachets, allowing for the processing of up to 100 liters of milk in total.

Important: Always measure your milk quantity accurately to determine the correct rennet dosage.

OPERATING INSTRUCTIONS: CHEESEMAKING PROCESS

Follow these steps for effective use of Brownin Microbial Rennet Powder:

1. **Prepare the Milk:** Heat your chosen milk (cow, goat, or soy) to the appropriate temperature as

specified by your cheese recipe. Maintain this temperature throughout the renneting process.

2. **Dissolve the Rennet:** Take the required amount of rennet powder (e.g., 1g for 20 liters of milk) and dissolve it completely in 50 ml of cool, non-chlorinated water. Stir gently until no lumps remain.
3. **Add to Milk:** Carefully add the dissolved rennet solution to the prepared milk. Stir thoroughly for approximately 1-2 minutes to ensure even distribution throughout the milk.
4. **Coagulation:** Stop stirring and cover the pot. Allow the milk to sit undisturbed at the recommended temperature until a firm curd forms. The time required for coagulation will vary depending on the milk type, temperature, and specific cheese recipe.
5. **Check for Clean Break:** Once the curd has formed, check for a "clean break" by inserting a knife into the curd and lifting gently. If the curd breaks cleanly and whey fills the cut, it is ready for the next steps of your cheese recipe (cutting, draining, pressing, etc.).



Image: A person stirring milk in a large pot, monitoring temperature with a thermometer, a crucial step before adding rennet.



Image: A hand pouring a liquid, likely whey, from a clear pitcher into a metal pot, illustrating a draining step in cheesemaking.



Image: A person carefully placing freshly formed cheese rounds onto a metal rack for drying or aging, a common post-coagulation step.

STORAGE AND HANDLING

Proper storage ensures the longevity and effectiveness of the rennet powder:

- Store the rennet powder in a cool, dry place, away from direct sunlight and moisture.
- Keep the sachets sealed until ready for use to maintain potency.
- Once a sachet is opened, use its contents promptly or reseal tightly if only a portion is used, though it is recommended to use the full sachet for optimal results with 20L milk.

TROUBLESHOOTING COMMON ISSUES

• Curd Not Forming or Weak Curd:

- Ensure milk temperature is correct for your recipe. Too low or too high can inhibit rennet activity.
- Verify the rennet was fully dissolved before adding to milk.
- Check the expiry date of the rennet. Old rennet may lose potency.
- Avoid over-stirring after adding rennet, as this can disrupt curd formation.
- Chlorinated water can inhibit rennet. Use non-chlorinated water for dissolving.

• Unusual Flavors:

- Ensure all equipment is thoroughly cleaned and sanitized to prevent bacterial contamination.
- Use fresh, high-quality milk.

PRODUCT SPECIFICATIONS

Brand	Brown
Model	411200
Type	Microbial Rennet Powder

Activity	2,250 IMCU/ml (as per product description)
Composition	Enzymatic product from Rhizomucor miehei strain
Dietary Information	100% Vegetarian
Package Contents	5 sachets x 1g each
Dosage	1g per 20 liters of milk
Total Capacity	Up to 100 liters of milk per package
Package Dimensions	12.4 x 8 x 0.7 cm
Item Weight	5 grams

WARRANTY AND SUPPORT

For any questions regarding the Brownin 411200 Microbial Rennet Powder, please refer to the manufacturer's official website or contact their customer support. Specific warranty information is typically provided with the product packaging or on the manufacturer's official channels.

Manufacturer: **Brownin**

For further assistance, please visit [Brownin's official website](#).

EXAMPLES OF FINISHED CHEESE PRODUCTS

The Brownin Microbial Rennet can be used to create a variety of delicious cheeses. Here are some examples of finished products:



Image: Three small, round, freshly made cheeses, lightly seasoned with herbs, showcasing potential results.

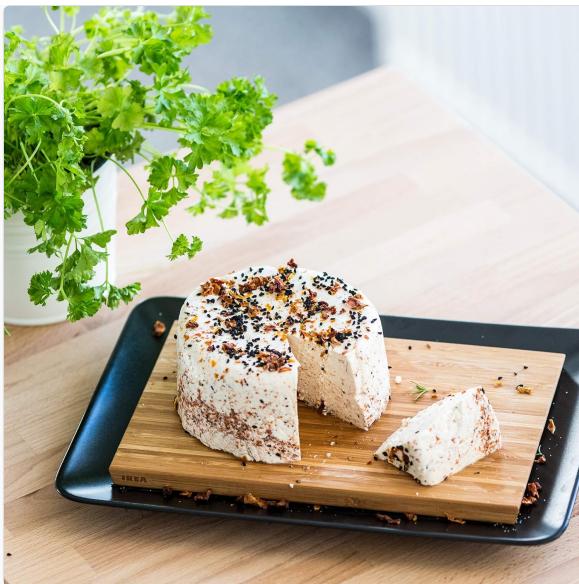


Image: A larger round cheese, sliced to reveal its texture, seasoned with various herbs and spices, presented on a wooden board.



Image: Two cheese rounds, one whole and one partially sliced, adorned with herbs, demonstrating the versatility of homemade cheese.

 <p>BROWIN</p> <p>INSTRUCCIONES DE USO MANUAL DE FUNCIONAMIENTO Y DE MONTAJE PARA EL SISTEMA DE SMOKE GENERATOR USER MANUAL MANUAL DE FUNCIONAMIENTO Y DE MONTAJE CON GENERADOR DE SMOKE BEDIENUNGSANLEITUNG MANUAL DE FUNCIONAMIENTO Y DE MONTAJE CON GENERADOR DE SMOKE NOTICE D'UTILISATION MANUAL DE FUNCIONAMIENTO Y DE MONTAJE CON GENERADOR DE SMOKE</p> <p>dragON</p> <p>No 330275</p>	<p>BROWIN dragON Electric Smoker with Smoke Generator User Manual (Model 330275)</p> <p>Comprehensive user manual for the BROWIN dragON electric smoker with smoke generator (Model 330275), covering assembly, operation, safety guidelines, cleaning, and troubleshooting.</p>
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