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Chr. Hansen launches new preservatives-free animal rennet range

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Allowing traditional cheese production to match modern consumer requests.

As consumers all over the world are continuously asking for removal of all unnecessary preservatives from foods, Chr. Hansen has upgraded its NATUREN® animal rennet product portfolio with completely new product offerings.

The new range includes products with no benzoate added, together with a rich variety of different concentration (strength), composition (chymosin and pepsin ratios) and packaging sizes.

Improved product offering to match the needs of animal rennet users

In the last decades, the use of animal rennet has declined as more and more cheese producers have converted to fermentation produced chymosin (FPC) coagulants such as for instance CHY-MAX M® coagulants, but about 20% of the world's cheese produced is still produced with traditional animal rennet.

Over the coming years volumes are expected to stay relatively stable as a big part of this segment is driven by Italian DOP cheeses, like Parmigiano Reggiano, and French AOC cheeses like Comté, where the use of animal rennet is legally required.

“With this upgrade we would like to help our customers meet consumers’ requests for removing all preservatives from cheese. The new NATUREN® animal rennet range has been designed to match the latest consumer trends in the most traditional cheese market segment, and we have improved our product offering to match the needs of all animal rennet users,” explains Michael Fooker Jensen, Global Marketing Manager, Cheese, Chr. Hansen.

Completely safe

The NATUREN® animal rennet range is produced at Chr. Hansen’s plant in

Graasten, Denmark, which has been accredited with several quality certifications (see below).

According to Klaus Damgaard, Production Manager, Chr. Hansen, “the NATUREN® non-Benzoate products are completely safe, if stored and transported according to the recommended conditions. When kept refrigerated, we can guarantee up to one year of shelf life without any preservatives. This is only possible thanks to the modern technologies at our state-of-the-art production site which guarantee high hygienic and quality standards and make preservatives obsolete.”

Animal rennet has been used in cheese making since the first cheese was produced. Chr. Hansen has a very long history as an animal rennet producer, having sold the first standardized NATUREN® product in 1874. “After 140 years in the business animal rennet is still a very interesting market segment to Chr. Hansen,” concludes Michael Fooker Jensen. “With continuous innovation also in this segment, we would like to remain the first supplier of choice for users of animal rennet.”

Certification	Focus	Process
ISO 9001	Quality system	NATUREN® Production
FSSC 22000 (original ISO 22000)	Food Safety System Certification	NATUREN® Production
ISO 14001	Environmental Management System	NATUREN® Production
OHSAS 18001	Occupational Health and Safety	NATUREN® Production
Authorization nr. 7033	Hygiene standard	NATUREN® Production

WIDE COAGULANTS PRODUCT OFFERINGChr. Hansen offers the broadest range of cheese coagulants, which include traditional NATUREN® animal rennet, microbial coagulants like those named HANNILASE®, first generation FPC CHY-MAX®, and the most modern second generation FPC CHY-MAX® M

All products are available in liquid and powder form, and in a non-Benzoate version

Items containing benzoate are still available in the new NATUREN® animal rennet range, and will mainly be used to reach customers located in areas where a refrigerated distribution chain is not available.

Special NATUREN® items, such as Halal certified and lamb rennet are also available upon request

Chr. Hansen is a leading, global bioscience company that develops natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries. We develop and produce cultures, enzymes, probiotics and natural colors for a rich variety of foods, confectionery, beverages, dietary supplements and even animal feed and plant protection. Our product innovation is based on more than 30,000 microbial strains – we like to refer to them as ‘good bacteria’. Our solutions enable food manufacturers to produce more with less – while also reducing the use of chemicals and other synthetic additives – which make our products highly relevant in today’s world. We have been delivering value to our partners – and, ultimately, end consumers worldwide – for over 140 years. We are proud that more than one billion people consume products containing our natural ingredients every day. Revenue in the 2016/17 financial year was EUR 1,063 million. Chr. Hansen was founded in 1874 and is listed on Nasdaq Copenhagen.

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