



Rennet, used in the cheese-making process, can come from animal, vegetable, or microbial sources. All three types of rennet are found in Trader Joe's cheeses. Following is an explanation of each of these rennet sources accompanied by examples of the products containing the specified rennet. This is only a mere sampling of the products containing rennet that are available at your local Trader Joe's.

Animal Rennet

This enzyme is obtained from the stomach region of a suckling mammal, usually a calf or a lamb. Animal rennet is the traditional rennet used to make cheese. Most European cheese use animal rennet.

Vegetable Rennet

Vegetable rennet is derived from plants. The enzymes are extracted from the plants and modified into a form similar to that of animal rennet. This type of rennet is acceptable for a lactovegetarian.

Microbial Rennet

This is a common enzyme made microorganisms through a process of fermentation. Common microorganisms include fungi and bacteria. This type of rennet is also acceptable for a lactovegetarian.

Animal

Authentic Greek Feta
Blue Castello
Chevre
Comte
Danablu
Extra Sharp Cheddar
Fontina
Gruyere
Imported Parmesan & Romano Grated
Jarlsberg
Parrano
Quattro Formaggio
Sharp Cheddar
Shaved Grana Padano Parmesan
Shredded Sharp Cheddar
Sliced Jarlsberg
Sliced Jarlsberg Lite

Microbial *cont.*

Reduced Fat Sharp Celtic Cheddar
Shredded Parmesan
Sliced Colby Jack
Sliced Swiss

Vegetable

Baby Swiss
Caprese Log Mozzarella
Goat Gouda
Mild Cheddar Cheese Sticks
Monterey Jack Cheese Sticks
Ovolini Mozzarella

No Rennet

Cream Cheese
Soy Cheese
Whipped Cream Cheese

Microbial

Brie
Crumbled Goat Cheese
Light String Cheese
Organic Light Whipped Cream Cheese