

EHZ-inquiry: Is the consumption of animal rennet allowed?

**Animal rennet from the stomach of pigs is prohibited (haram).
Animal rennet from the stomach of ruminants is - regardless of whether it is slaughtered in accordance with Islamic principles or not - to be classified as permitted.**

Explanation:

Animal rennet, also called natural rennet, is obtained from the abomasum of young ruminants - mostly calves, sheep or goats. To do this, the animal's stomach is cleaned, dried and chopped up, reduced to small pieces. The rennet enzyme (chymosin and pepsin) is then removed from the abomasum using an extraction solution. This mixture of enzymes breaks down the casein (milk protein), which causes the milk to thicken without becoming acidic.

1. Since pigs are completely forbidden (*harām-ul-ayniyy*) in Sura 5, verse 3, rennet, which is made from pig's stomach, is also to be classified as forbidden. In any case, this is hardly used in the food industry.
2. Regarding rennet, which was produced from animals slaughtered in a non-Islamic manner, there is a difference of opinion among the law schools. The reasons for conflict are:
 - a) the interpretation of authentically classified reports by the Prophet and his companions that they ate cheese from animals that were not slaughtered in accordance with Islamic principles.
 - b) the change of state (*istiḥālah*) due to the process of extraction.
 - c) the mixing (*iḥtilāṭ*) of a small amount of rennet with a lot of milk

Based on the reports mentioned in (a) and the change of state due to the extraction process (b), the EHZ classifies animal rennet from animals that have not been slaughtered in accordance with Islamic principles as permitted.