

Chr. Hansen

Chr. Hansen introduces NOLA® Fit, a unique new lactase enzyme which opens the door to lactose-free or sugar reduced yogurts - without compromising on taste

With more than half the world's population suffering from lactose intolerance to varying degrees (according to Euromonitor), marketers of yogurt and other fermented milk products have long sought a cost-effective and simple way to reduce lactose.

Chr. Hansen's new NOLA® Fit is that solution. It is a highly efficient, cost-attractive innovative enzyme solution that allows dairy producers to reduce or remove lactose - or reduce added sugar without impacting the sweetness of the final product.

NOLA® Fit works wonders with the right culture

"With NOLA® Fit the door is open for lactose intolerant consumers to enjoy the goodness of yogurt and other fermented milk products. It breaks down the lactose to glucose and galactose, which results in a naturally sweeter yogurt. It works wonders when applied together with the right yogurt culture," explains Lars Bredmose, Senior Director, Fresh Dairy, Chr. Hansen.

"The enabling trigger of NOLA® Fit lies in the enzyme's high activity at low pH, compared to traditional lactase offerings on the market," he elaborates.

"As powerful as this new offering is, it is beneficial to the quality of the final product to combine NOLA® Fit with the right yogurt culture. This is where we offer our long history of experience in cultures and enzymes application to make simple, efficient and working solutions in the fermented milk space."

Perfect for a rich variety of dairy-based products

NOLA® Fit is ideal for various dairy-based products. In addition to yogurt, it is particularly suitable for premium lactose-free milks, fermented milks and reduced sugar fermented milk.

High specific activity and low side activities make this enzyme work efficiently and free from off flavors associated with other types of enzymes. This is especially



crucial for UHT (ultra-heat treated) and ESL (extended shelf life) milk.

The combination of NOLA® Fit's high specificity and low side activities also makes it a perfect match for reducing sugar in shelf stable or fresh flavored milk products.

LactoSens® offers a complete solution

Chr. Hansen has also introduced LactoSens®, a novel and accurate rapid test kit for the detection of residual lactose in a final product. Fast, easy-to-use and HPLC validated, LactoSens® is a highly specific lactose measuring device exclusively offered through Chr. Hansen. LactoSens® ensures

in-house quality control and fast product release with accurate results in less than three minutes.

For more information about NOLA® Fit and LactoSens®, please visit www.chr-hansen.com or contact your local Account Manager.

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Improving food & health