

Chr. Hansen

CHY-MAX® Supreme – cheesemaking brought to the next level

Chr. Hansen's new coagulant enables up to one percent yield increase

CHY-MAX® Supreme is the latest outstanding innovation in Chr. Hansen's CHY-MAX® range of fermentation produced chymosin (FPC) coagulants. As the most precise and high-performing coagulant on the market, it helps cheese producers to meet industry needs for higher yield and efficient production.

"Chr. Hansen understands the challenges of modern cheesemakers and is committed to raising the industry standard for coagulant performance. Through a small but crucial change to our CHY-MAX® enzyme, we are making a big difference across cheese production, enabling both maximized value and superior functionality in cheese," says Soeren Herskind, vice president, Cheese, Chr. Hansen.

Maximized value and superior functionality

From a technical perspective, CHY-MAX® Supreme is a game-changing product that has been developed and tested at both Chr. Hansen's own testing facilities and customers' production sites. It is proven to deliver:

- **up to one percent higher yield**, without compromising whey quality
- **faster and more precise production**, getting more cheese out of milk in less time
- **superior functionality**, enabling better slicing and shredding of cheese with reduced giveaways and controlled protein breakdown over time.

The science behind CHY-MAX® Supreme

CHY-MAX® Supreme is carefully designed to keep the milk protein intact, capturing more fat from the milk during the coagulation process.



The mechanisms making this possible are linked to the coagulant's high specificity. This enables the casein networks to better capture the fat and reduce the casein losses during coagulation, gaining greater cheese yield and better whey quality. At the same time, it allows a lower proteolysis over time, which holds more intact casein in the cheese and therefore better cheese functionality.

CHY-MAX® Supreme coagulates rapidly while reducing proteolysis which enables better cheese functionality.

Small change, big difference

Faster coagulation also means faster production. CHY-MAX® Supreme enables cheesemakers to reduce time per vat by 5-10 min – depending on the cheese type and current coagulant – allowing them to optimize their cheesemaking process. This, combined with high specificity coagulation, means getting the most value out of two crucial resources in cheese production – milk and time.

Natural, sustainable ingredients solutions

CHY-MAX® Supreme joins Chr. Hansen's wide range of coagulants to form the broadest coagulant portfolio available, meeting cheesemakers' and consumers' needs and demands for taste, flavor, texture and labeling.



"This newest addition to the coagulant portfolio demonstrates how we continue to tap into today's food trends, delivering natural and sustainable ingredient solutions while adapting to an ever-changing market," concludes Anne Katrine Irgens, senior commercial development manager, Cheese Cultures, Chr. Hansen.

Chr. Hansen, Inc.
9015 West Maple Street
Milwaukee, WI 53214
1 (800) 558-0802
www.chr-hansen.com

