

Are you open to a more efficient classical lactase?

Maxilact[®] Super: boost your quality and efficiency for all label claims

How can you balance the need to create lactose-free and sugar-reduced dairy with authentic label claims, greater efficiency - and all with a cleaner taste? Welcome to the all-new Maxilact[®] Super, the purest classical lactase on the market. Suitable for all product positioning, it enables you to achieve double-digit productivity gains. The perfect way to keep pace with a growing market.

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NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Improve your efficiency and capacity with Maxilact® Super

Maxilact® Super is ideal for all lactose-free and sugar-reduced applications – from milk to yogurt and milk drinks. It works for all dairy processes regardless of your product's positioning - from ordinary to organic, Verband Lebensmittel Ohne Gentechnik (VLOG) or non-GMO project (NGP) verified labeled products. It enables a double-digit increase in production efficiency and increases capacity without additional capex. And it does all this while delivering a clean taste over the entire shelf life.

Customers need:

- ✓ **Optimized and more efficient production** to meet a growing market.
- ✓ **Convenience and flexibility:** a one-stop-shop enzyme for all applications.
- ✓ **A differentiated product** that stands out from the crowd on taste.

What Maxilact® Super delivers:

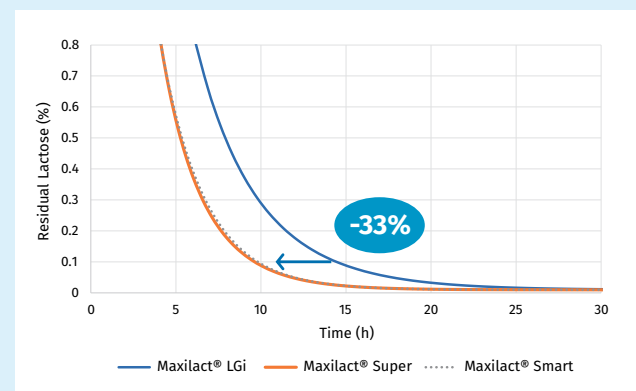
- ✓ **One enzyme for all dairy products** from ordinary to organic, VLOG, non-GMO and NGP.
- ✓ **Optimal efficiency and capacity:** cuts hydrolysis time by 33% and the same dosage produces 50% more product.
- ✓ **The highest quality, clean taste** every time (as you'd expect from a global leader).

Maxilact® Super
is the go-to enzyme for all
dairy processes, regardless
of product positioning.



Maxilact® Super
cuts hydrolysis time by 33%
and increases capacity.

Lactose (%) in milk during hydrolysis at 6 °C.



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