



# Outstanding texture, taste, and yield? It's all baked in

Meet Maxiren®EVO: the evolving fermentation-produced chymosin that makes it happen

Looking to improve your cheese? Maxiren®EVO is a highly specific coagulant enzyme that enhances your cheese texture, flavor, and yield by targeting the  $\alpha$ -s1 casein and delivering a high C/P ratio. This unique combination improves moisture distribution and emulsification enabling a smooth cheese texture. But it also gives you the flexibility to slice, shred – and ultimately sell – your cheese at different stages of its shelf life. What's more, our solution gives your cheese a uniform golden color and improved stretchability after baking – for a pizza that's simply hard to resist.

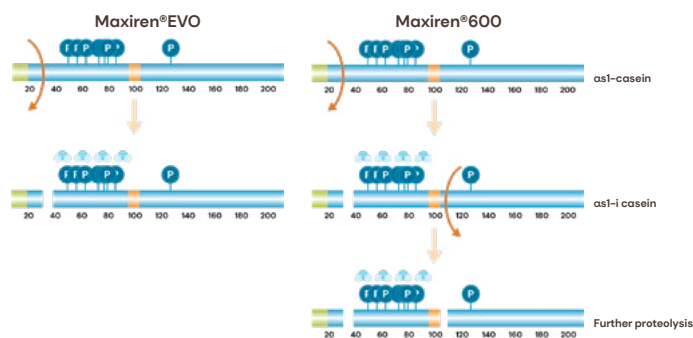
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# Maxiren®EVO: Evolving science. Elevating cheese.

Maxiren®EVO is a highly specific fermentation-produced bovine chymosin that targets the  $\alpha$ s1-casein for faster curd knitting, high moisture retention and improved emulsification with minimal proteolysis. All of which makes it perfect for achieving golden, stretchy mozzarella. But that's not all. If you want to double-down on moisture retention and texture, pair Maxiren®EVO with our Delvo®Cheese CP-500 culture range to increase moisture content and achieve fast and consistent acidification.

## Maxiren®EVO cuts $\alpha$ s1-casein specifically to support curd knitting and water binding

Maxiren®EVO hydrolyzes  $\alpha$ s1-casein into  $\alpha$ s1-i-casein faster than any other coagulant, allowing for earlier slicing and shredding. But how? Hydrolysis of  $\alpha$ s1-casein into  $\alpha$ s1-i-casein occurs in cheese immediately after coagulation, with each coagulant having its own specificity and rate. Proper curd knitting is crucial for a cheese texture suitable for slicing and grating; and exposing hydrophilic groups after hydrolysis enhances this process. The high C/P ratio of Maxiren®EVO prevents further hydrolysis, thus preserving texture during shelf life. The small peptide released during hydrolysis aids in emulsification, prevents fat loss, and supports flavor formation by lactic acid bacteria.



## What customers need

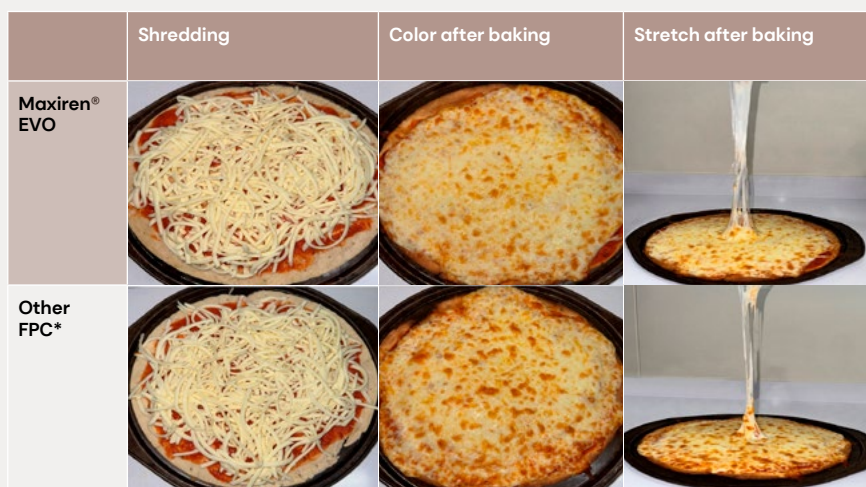
- ✓ **A high-quality cheese is a must** with perfect taste, texture and overall appeal.
- ✓ **More efficient and flexible production** with higher yields and flexibility in processing.
- ✓ **Appetizing appearance** and improved functionality, especially in baked Mozzarella.

## What Maxiren®EVO delivers

- ✓ **Improved processability over shelf life** with optimal texture and flavor development.
- ✓ **Increased moisture retention** with higher yields of 1.7% and a lower carbon footprint of 2.2%.
- ✓ **Pizza-perfect Mozzarella** with an uniform, golden-brown color after baking and a longer stretch.

## See for yourself!

Maxiren®EVO delivers better shredding, more uniform browning and stretchier baked Mozzarella in pizza applications.



\*FPC=fermentation-produced chymosin

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