



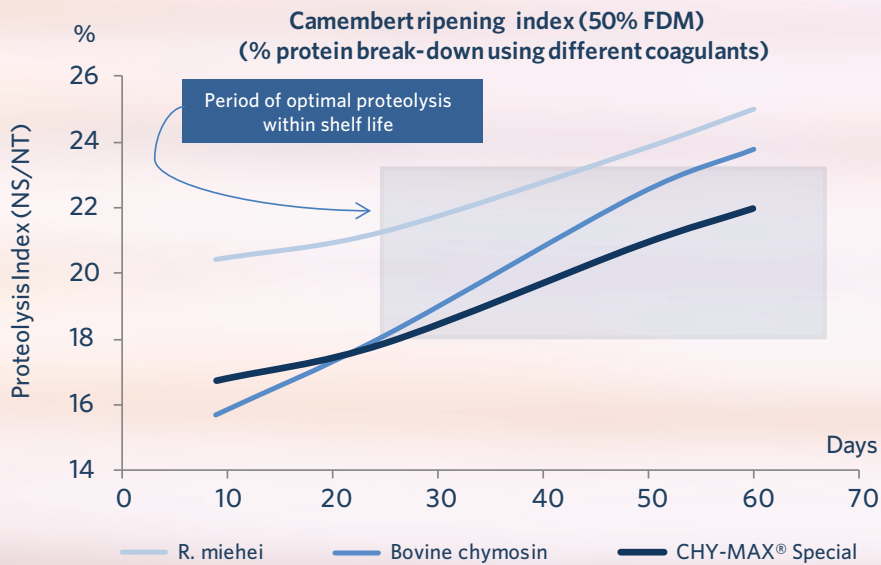
## CHY-MAX<sup>®</sup> Special

The perfect coagulant for soft  
cheese

CHR HANSEN

*Improving food & health*

**CHY-MAX® Special** is a new patented innovation in coagulants. It delivers unparalleled benefits for soft cheese producers e.g. giving a longer period where the cheese is at its best for consumption







## CHY-MAX® Special - make life more enjoyable for cheese makers and consumers

### Are you looking to improve the quality and consumer perception of soft cheese?

- Traditionally, soft cheese producers have used coagulants with high general proteolytic activity to ensure suitable texture to reach the market fast
- Such coagulants often bring along texture and flavor problems towards the end of shelf life. Much to dismay of both consumer and producer
- Soft cheese has the potential to grow in foodservice. For example in the US, blue cheese in foodservice is expected to grow by 27% until 2021. To make this happen, texture must be stable during the entire shelf life.
- CHY-MAX® Special has been developed to address these issues and does so in a superior manner

### Four key benefits of the new coagulant, CHY-MAX® Special

-  Reduced bitterness results in better taste
-  Stable texture enabling a longer period where the cheese is at its optimal for consumption
-  Up to 1.5% more cheese from the same amount of milk
-  Kosher and Halal certified. Suitable for vegetarians