



CHY-MAX® Supreme - helping cheese producers and converters meet customer needs with improved functionality and increased yield to deliver a greater commercial return

Market and industry trends highlight opportunities for modern cheesemakers

- Food service cheese volume is projected to continue to increase 2% by 2022 and requires easy slicing and grating¹
- As consumers see cheese as a healthy snack, they are looking for more convenient (sliced, cubed, and grated) formats for cooking and on-the-go snacking²
- Milk makes up about 88% of production cost, making it crucial to get the most out of this natural resource³

CHY-MAX® Supreme enables producers to maximize value and meet market demands



HIGHER YIELD

Deliver up to a 1% yield increase with no compromise on flavor, functionality or whey quality compared to market leading coagulant



FASTER AND MORE PRECISE PRODUCTION

Process more milk and cheese in less time with faster and more precise coagulation



SUPERIOR FUNCTIONALITY

Produce thinly sliced and grated cheese with a low protein breakdown due to the reduced proteolysis

Get more out of milk with increased yield and lower protein breakdown over time

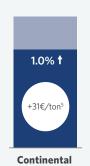
Yield and profit increases in different cheese types using CHY-MAX® Supreme⁴

0.5% ↑ +15.5€/ton⁵

FPC 1st gen vs CHY-MAX® Supreme



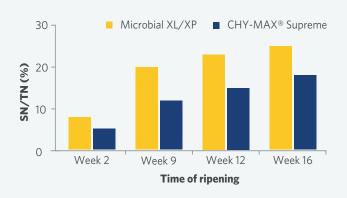
FPC 2nd gen vs CHY-MAX® Supreme



FPC 2nd gen vs CHY-MAX[®] Supreme

Proteolytic activity over 16 weeks⁶

CHY-MAX® Supreme is 30% less proteolytic after 16 weeks



Chr. Hansen A/S www.chr-hansen.com

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¹IRI Market research

² Proprietary market research and Mintel GNPD

³ Customer interviews

⁴Trials conducted at Chr. Hansen facility, 2018

⁵ Based on March 2019 cheese prices.

⁶ Trials conducted by Nizo, 2018