



MICROLANT® Supreme

Get more out of your organic cheese production

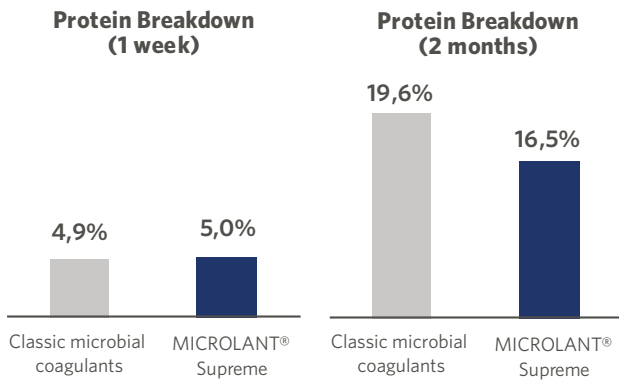
CHR HANSEN

Improving food & health

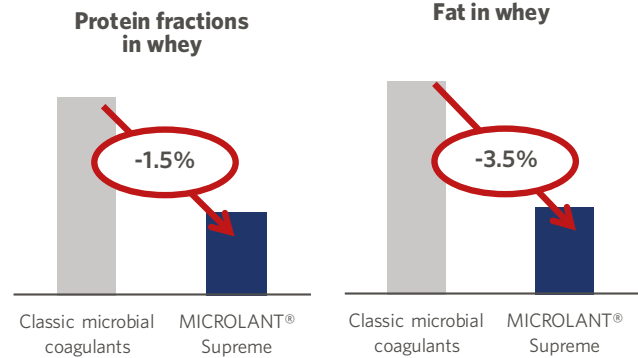


Chr. Hansen introduces a **2nd generation microbial coagulant** which helps organic producers to optimize quality and value of cheese and whey

Better Cheese Quality (By reducing proteolysis)



Higher Whey Value







Up until today, organic cheese producers have been limited with the choice of using either animal rennet or classic microbial coagulants. Animal rennet delivers great cheese, but is limited due to not being vegetarian and Kosher, which is mostly required for whey processing. Classic microbial coagulants on the other hand are suitable for vegetarians and are Kosher certified, but often cheese quality suffers while cheese yield is lower.

MICROLANT® Supreme makes life easier for organic cheese makers by reducing the number of difficult choices to be made

Organic cheese production is steadily growing

- Organic cheese sales (retail value) reached a level of **\$1.5B in 2016**. Still, a low base, but growing 6% year-on-year until 2020
- The number of organic cheese launches in Europe and the US has increased from 783 in 2012 to 1,740 in 2016 - a 122% increase
- Organic cheese producers get a higher price for their cheese. In the US, up to 80% higher price is obtained than conventional cheese blocks

Benefits of MICROLANT® Supreme (compared to 'classic' microbial coagulants)

-  0.3% higher cheese yield (moisture adjusted)
-  High coagulant specificity ensures efficient and fast coagulation (typically 10-15% faster)
-  Up to 15% less proteolysis ensures a non-bitter cheese with great texture during shelf-life
-  A cleaner whey with less fat and less casein derived protein fractions