



## SpiceIT<sup>®</sup> MPlus

Achieve first-class flavor and authentic taste experiences with our newest microbial lipase

**CHR HANSEN**

*Improving food & health*

# Create authentic cheese in a modern cheese production with SpicelT® MPlus microbial lipase

**Consumers seek new and exciting taste experiences, and dietary restrictions require innovative food options**



88% of consumers mention taste as the main reason for eating cheese<sup>1</sup>



In 2019, 22% of cheese launches in Europe, and 27% in the US market, claimed to be suitable for either halal, kosher or vegetarian consumption<sup>2</sup>

**With SpicelT® MPlus, you can satisfy demand for interesting cheeses that meet regulatory standards**

## Flavor

Create a piquant and unique flavor with fewer soapy notes compared to other microbial lipases

## Precision

Ensure dosage precision due to reduced strength (580LFU/g) and benefit from a convenient pack size of 500g

## Certification

Certify your product as kosher, halal and vegetarian given the lack of animal lipases

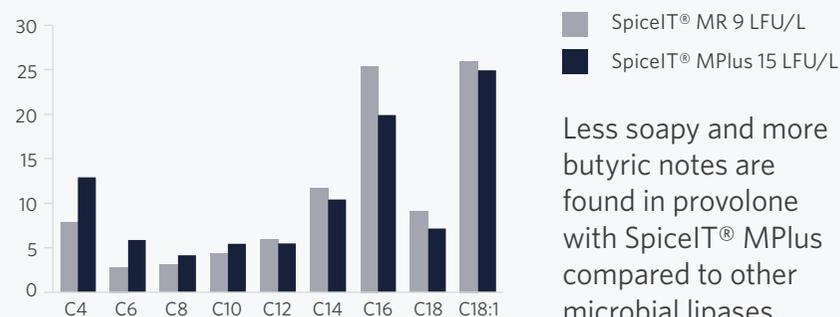
## Production quality

Obtain less activity variation and lower partition to whey

## SpicelT® MPlus enhances the flavor profile and complexity of traditional cheese

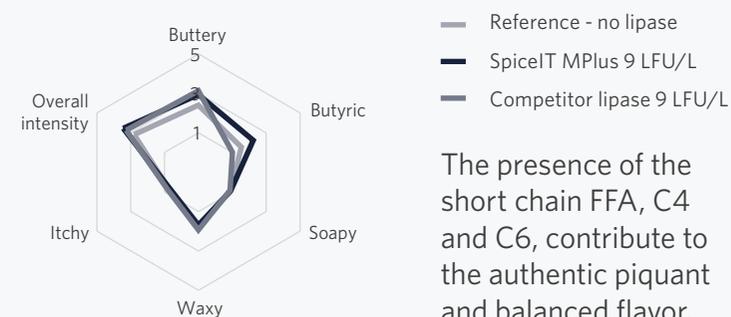
### Free fatty acids (FFA) profile at 1 month in provolone

Mol percentage (mol/mol %)



Less soapy and more butyric notes are found in provolone with SpicelT® MPlus compared to other microbial lipases.

### Sensory evaluation of provolone



The presence of the short chain FFA, C4 and C6, contribute to the authentic piquant and balanced flavor.

<sup>1</sup> New Nutrition Business 2019 | <sup>2</sup> Mintel 2020

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