

CHR HANSEN

Improving food & health

DISCOVER A CONSUMER FOR LIFE WITH
AUTHENTIC TASTING LACTOSE FREE MILK

NOLA[®] Fit enzyme solutions



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Chr. Hansen introduces the new **NOLA® Fit** enzyme solution that easily removes lactose from milk and secures the authentic taste of dairy products



Purity table - typical performance

Protease (U/ml)	Specified <10
Arylsulfatase (A410/ml)	BDL* ✓
Invertase (U/mL)	BDL ✓
Lipase (LFU/ml)	BDL ✓
Cellulase (U/ml)	BDL ✓
Glucoamylase (U/ml)	BDL ✓

High purity and low side activities ensure a premium flavor profile

* Below Detection Limit

NOLA® Fit enzyme solution solves the consumer dilemma: how to get lactose free yet tasty milk at the same time

Lactose-free is a category where you can create a 'consumer for life' if the product tastes good

- Milk is a complete food; provides high quality protein and all the essential amino acids that are only found together naturally in dairy
- More and more consumers avoid dairy due to presence of lactose
- Lactose free milk brings the goodness of milk and beats dairy alternatives on unprocessed quality
- It often takes only one lactose intolerant person in a family to move an entire household to lactose free milk

Main benefits of using NOLA® Fit enzyme for taking out lactose from milk

- Create a consumer for life delivering a brand promise: delicious milk free from lactose
- Create high-convenience, non-refrigerated flavored milk products with less added sugar
- Expand the market platform leveraging the strong belief in the goodness of milk
- Profit from premium positioning of added value milk
- Now easy to test for remaining lactose with the LactoSens® rapid test kit

For further information, visit
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Go for authentic tasting dairy with no lactose, efficiently and conveniently, with new **NOLA® Fit** enzyme solutions