

CHR HANSEN

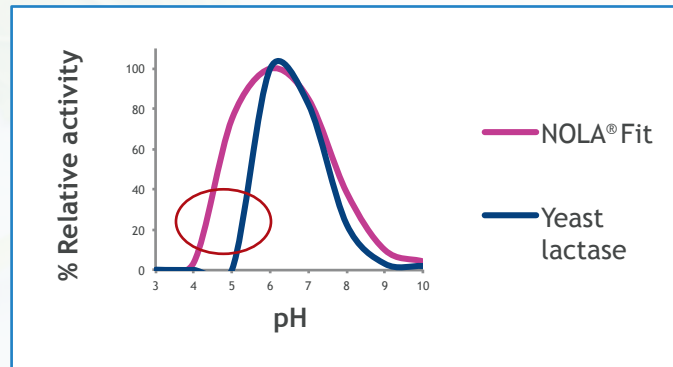
*Improving food & health*

DISCOVER A CONSUMER FOR LIFE WITH  
AUTHENTIC TASTING LACTOSE FREE YOGURT

**NOLA® Fit** enzyme solutions



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



- High activity of NOLA® Fit across a broad pH range is perfect for removing lactose from fermented milk
- High purity of NOLA® Fit secures the authentic taste of dairy products

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

### More and more consumers believe they cannot tolerate lactose and as a consequence they avoid yogurt

- Lactose-free is a category where you can create a 'Consumer for life' if the product tastes good
- It often takes only one lactose intolerant person in a family to move an entire household to lactose free yogurts
- Create a premium lactose-free dairy product with the pure taste of dairy

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

- ✓ High activity across a broad pH range is perfect for fermented milk
- ✓ High purity secures premium flavor profile
- ✓ Delicious premium yogurt with high texture and totally free from lactose when used together with the NOLA® Fit complementary culture
- ✓ Option for reducing added sugar due to high sweetness formation, if applied with the right culture

For further information, visit  
[www.chr-hansen.com](http://www.chr-hansen.com)

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