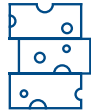


# CHY-MAX<sup>®</sup> Supreme helped a European cheese producer achieve higher yield, improve functionality and secure \$960K/year in cost savings

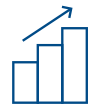
## Intrigued?

Reach out to us today to learn how we can help you become more productive.

### A small change with a big impact



A large cheese producer had been using a Chr. Hansen coagulant but wanted to optimize their production with a best-in-class option.



After making the switch to CHY-MAX<sup>®</sup> Supreme, they saw yield improve by 1% alongside increased product functionality.

Making the switch CHY-MAX<sup>®</sup> Supreme helped our customer to realize the following gains in productivity:

Annual cost savings of<sup>1</sup>

**\$960,000**

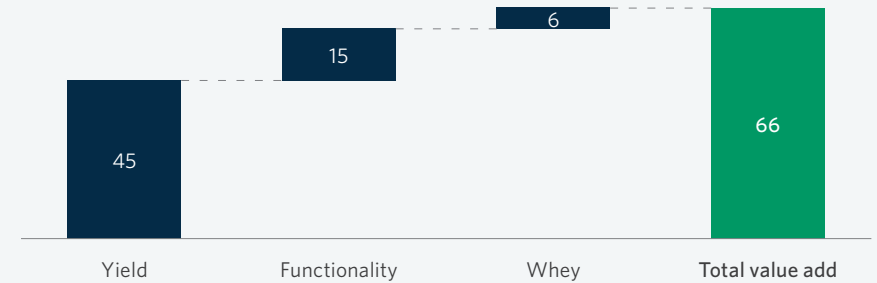
## What can CHY-MAX<sup>®</sup> Supreme do for your business?

Our unique, cutting-edge coagulant can help you get more out of your milk, improving yield by 1%.

CHY-MAX<sup>®</sup> Supreme strengthens the casein network, improving yield, speeding coagulation time and reducing proteolysis for a longer shelf-life.

The result? A better product, and more of it.

Value levers  
\$/ton of cheese



<sup>1</sup> Cheese price €4,000/ton

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