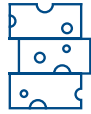


CHY-MAX[®] Supreme helped a European cheese producer achieve higher yield, improve functionality and secure €960K/year in cost savings

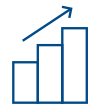
Intrigued?

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[®] Supreme, they saw yield improve by 1% alongside increased product functionality.

Making the switch CHY-MAX[®] Supreme helped our customer to realize the following gains in productivity:

Annual cost savings of¹

€960,000

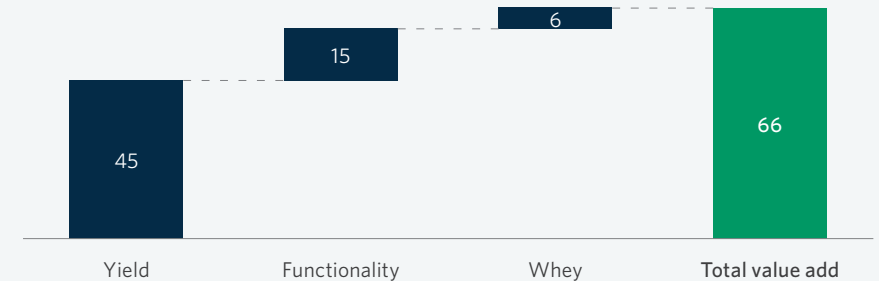
What can CHY-MAX[®] Supreme do for your business?

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

CHY-MAX[®] 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



¹ Cheese price €4,000/ton

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