

Cheese flavors

# Enhance your cheese flavors and taste market success

Although naturally occurring enzymes have always been part of making cheese flavor ingredients, only the right exogenous enzymes and processing conditions can help you develop enhanced flavors economically. By leveraging the market's most advanced enzyme portfolio and efficient processes, you can quickly dial in the real cheese flavor consumers desire.

Whether you're producing cheese flavors for ready meals, snack foods or other tasty delights, Novozymes enzymes and expertise enable you to make natural cheese-based ingredients with intense, high-quality flavor in mere hours. The result is exactly the cheese flavors you want with exactly the efficiency your business needs.

## Benefits

### Develop distinctive and versatile cheese flavors

By simply adjusting enzyme dosage, process time and process conditions, you can produce a wide range of distinct flavors for a wide range of products. Lipase, for example, is responsible for characteristic fatty acid flavors – and different proteases ensure different savory tastes. Suitable for pastes or powders, Novozymes' enzymes and optimized solutions enable you to differentiate on economy, quality or performance.

### Ensure more effective production

Using exogenous enzymes in a smarter way enables you to reduce processing time. This can lead to significant cost savings. It also gives you the ability to increase capacity, if desired. By working with Novozymes' experts to determine your optimal solution, you can boost nature's own way to generate intense flavor. Most importantly, Novozymes' advanced enzyme technology boosts your efficiency while maintaining or even increasing flavor quality.

### Harness your full market potential

Creating even more valuable cheese flavors benefits your product, process economy, intended market and profitability – while helping you get the most out of the world's limited resources. With our experienced technical services staff and advanced enzymes, Novozymes supports you in every step of your process. Together, we'll find your optimal combination and dosage of enzymes.

# Partner to expand your cheese flavor production capabilities

Novozymes works with you to ensure enzymes make your business better:

## Differentiate

### Understanding market demands

The demand for clean label formulation of foods is growing, while the quality and sensory requirements are no less demanding. By working with Novozymes' experts, you can deliver enhanced flavor from real cheese ingredients that win in the marketplace.

## Optimize

### Optimizing your product with enzymes

Enzyme technology has unique and versatile functional benefits. Through experimentation, we select the optimal balance and dosage of enzymes to develop your new cheese flavor. The enzymes that can boost the performance of your ingredient are Alcalase®, Neutrase®, Flavourzyme® and Palatase®.

## Expand

### Winning customers and sales

Novozymes helps you meet your production and launch goals with a partnership mentality. You have access to a wealth of expertise, from labeling and regulatory to technical services, supply chain and commercial account management. Together we ensure that your cheese flavor is a commercial success.

### Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

### It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications – so you and your customers can feel confident.



### About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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