

Fortify more food products with plant protein



Demand is increasing for food that fortifies the lives of consumers, delivering health and well-being. Plant proteins offer an excellent alternative to traditional proteins – especially for consumers who follow special diets or seek environmentally friendly food options. Novozymes enzymes offer you a smarter way to leverage the opportunities associated with innovative protein ingredients.

Although plant proteins deliver many powerful benefits, too often functional properties make plant proteins difficult to incorporate into high-quality finished products. Enzymatic hydrolysis lets you achieve the desired product characteristics of nutritious protein ingredients, including solubility, heat stability, soft texture, neutral taste and rapid digestive absorption. It's perfect for use in a wide range of fortified products. And it's perfect for the health of your business too.

Benefits

High plant protein yield

Grain processors, in particular, will find that enzymes increase protein yield, enabling you to reach even more consumers more efficiently. Enzymatic hydrolysis dramatically increases the solubility of plant proteins. New calf-milk replacers, hydrolyzed vegetable protein and other plant proteins are just some of the valuable, high-quality products you can now create efficiently from grain sources. Consumers increasingly aware of food's role in quality of life will appreciate it.

Improved functionality

No more too-firm textures, gritty defects or sedimentation in plant proteins used to fortify snack bars, beverages, baked goods and meals. With enzymes, you're ensured highly soluble, versatile and valuable ingredients. Digestive absorption also increases, satisfying weight- and muscle-conscious consumers. Increase your opportunities for differentiated, compelling consumer claims with hydrolysates designed for specific product sectors – each of which requires unique functional and nutritional properties.

Better products, more profit

Transforming plants into even more valuable ingredients using enzymes benefits the quality and process economy of your products and makes your process more sustainable. Your specific product, process environment, market and profitability are always in focus when you partner with the world's leading enzyme specialist. With experienced technical services staff and advanced enzymes, Novozymes can support every step of your process to lay the best foundation for your success.

Partner to expand your plant protein capabilities

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

Differentiate

Understanding market demands

Plant proteins are often co-products whose nutritional and functional properties are underutilized given the market demand for protein. Plant protein hydrolysates are sustainable ways to derive value from plants and plant co-products. By working with Novozymes' experts, you can unlock the value within your process streams and win in the marketplace.

Optimize

Optimizing your production and product with enzymes

Protease technology has unique and versatile functional benefits. Through experimentation, we select the optimal balance and dosage of enzymes to develop your new hydrolysate. The enzymes that can boost the performance of your hydrolyzed proteins are Alcalase®, Neutrase®, Flavourzyme® and Protamex®.

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 hydrolyzed plant protein 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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