

Dairy protein hydrolysates

# Fortify more food products with dairy protein

Dairy protein is recognized for its nutritional value. As consumer demand for healthy food keeps growing, products containing dairy protein continue to fly off the shelves.

Novozymes' enzymes help you to design your optimal dairy protein hydrolysate, while reducing the bitterness and insolubility sometimes associated with these proteins. Whether you are making sports-nutrition or weight-management drinks, you can develop stable, soluble and more neutral-tasting protein ingredients that are perfect for a wide range of fortified products.

## Benefits

### Stable and soluble dairy protein

Fully soluble protein ingredients are used in many fortified beverages. Enzymes create protein hydrolysates that are very soluble over a broad pH range. Enzymes help casein-based protein ingredients to dissolve more efficiently and ensure that whey proteins are more tolerant to heat during processing.

### Reduce bitterness

The more hydrolyzed a protein is, the more bitter it tastes. Novozymes Flavourzyme® enables you to develop hydrolyzed dairy protein with a neutral taste that can easily be used in sports-nutrition and weight-management products.

### Better processing, more profit

As a dairy protein producer, you can benefit from Novozymes' enzymes and experienced technical services. Together, we can design a specialized process and select the enzyme dosage appropriate for you – and you can secure a better process environment and improved profitability.

# Partner to expand your dairy protein capabilities

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

## Differentiate

### Understanding market demands

The demand for dairy protein hydrolysates is growing and the requirements are becoming more diversified to meet new application needs. By working with Novozymes' experts, you can design your optimal hydrolysate that helps you to win in the marketplace.

## Optimize

### Optimizing your product with enzymes

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

## Expand

### Winning customers and sales

Dairy protein processing is driven by a goal to extract the maximum value from every drop of milk. As your trusted advisor, Novozymes helps you meet your production and launch goals. You have access to a wealth of know-how – from labeling and regulatory to technical services, supply chain and commercial account management – and together we ensure that your hydrolyzed dairy 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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