

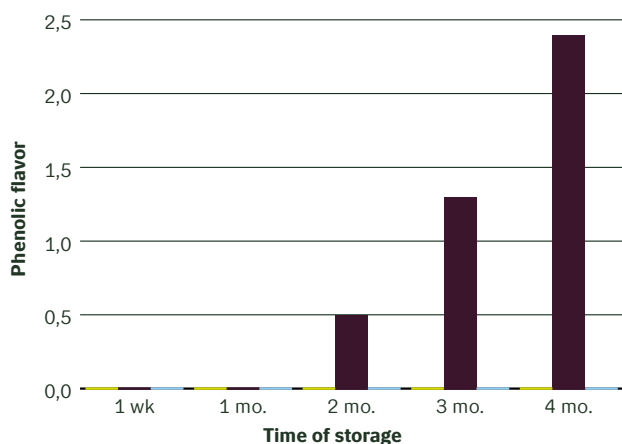
# Benefits of Novozymes Lactozym<sup>®</sup> Pure products



## The highest-quality yeast lactase in the market

### Purity

Lactozym<sup>®</sup> Pure is exceptionally pure. This purity reduces off-flavors, helping both fresh milk and UHT products keep a pure and consistent natural milk flavor. Sensory tests have shown that milk treated with Lactozym<sup>®</sup> Pure preserves its flavor profile after four months of storage at ambient temperature.

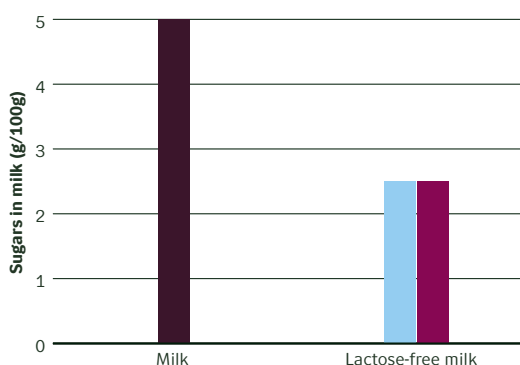
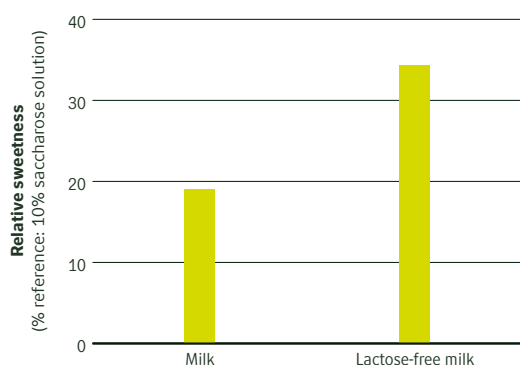


**Fig. 1.**  
Flavor change in UHT milk  
during storage.

■ Control  
■ Other lactase  
■ Lactozym<sup>®</sup> Pure

## Reduced need for added sugar

Lactozym® Pure reduces and eliminates the lactose content in dairy products, but due to the formation of galactose and glucose the total sweetness is increased. This enables the dairy producer to reduce the amount of added sugars and still achieve the same degree of sweetness in dairy products. This is an advantage for sweet dairy products production and offers the opportunity for cleaner, more attractive product labels.



**Fig. 2.** Relative sweetness and sugar profile of milk and lactose-free milk.

## Broad application range

Lactozym® Pure is applicable for a range of dairy products including fresh and UHT milk, milk drinks, cream, ice cream, yogurt, and dulce de leche. It is available in a variety of formulation strengths to meet varying processing needs.

- Fresh, UHT milk and cream – The exceptional purity of Lactozym® Pure ensures a pure natural milk flavor without formation of off-flavors
- Milk drinks – Lactozym® Pure can be used for reducing levels of added sugar in lactose-free flavored milk drinks and thus offers better label options for the producer

- Yogurt – Lactozym® Pure is easy to implement into existing yogurt processes with limited or no process modifications
- Ice cream – Lactozym® Pure reduces or eliminates the formation of lactose crystals in ice cream. This leads to a smoother, more desirable mouthfeel
- Dulce de Leche – Lactozym® Pure offers increased solubility which eliminates the common gritty mouthfeel in dulce de leche and improves overall product appearance

## Lactozym® Pure product range

We offer a diversified product range to accommodate a large number of process conditions and products.

Product name	Product version
Standard products	Lactozym® Pure 2600 L Lactozym® Pure 6500 L Lactozym® Pure Conc. G
Sterile products for UHT processing with Tetrapak FlexDos	Lactozym® Pure 1300 LS Lactozym® Pure 2600 LS

**Table 1.**

Novozymes  
Lactozym® Pure  
product range

## Learn more

For more market insights and innovation inspiration, or to find out more about Lactozym® Pure, contact your local Novozymes representative at [foodandbeverages@novozymes.com](mailto:foodandbeverages@novozymes.com)

## 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.

## Novozymes Switzerland AG

Neumattweg 16  
4243 Dittingen  
Switzerland

Tel. +41 61 765 6111  
Fax +41 61 765 6333

## Novozymes A/S

Krogshoejvej 36  
DK-2880 Bagsvaerd  
Denmark

Tel. +45 4446 0000  
[foodandbeverages@novozymes.com](mailto:foodandbeverages@novozymes.com)