

Take your cheese to new heights

Maxiren®XDS: fermentation-produced chymosin

Our Maxiren®XDS chymosin takes cheese to new heights. It delivers higher yields (up to 1.5%) for all cheese types; with higher whey quality; and the highest levels of firmness and sliceability.

But it also delivers a few lows: a 12% lower carbon footprint with up to 15% less waste and bitterness. So... is it time to **change your chymosin?**

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NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Maxiren®XDS: the most advanced fermentation-produced chymosin

With decades of experience serving the industry, we know the importance of choosing the right coagulant. Not only does it enable you to create cheese with better taste, firmness and moisture distribution; it also makes your cheese production more efficient and precise with less waste. It's better for the planet - and your profit margin. Which is exactly why we created Maxiren®XDS.

Customers need:

- ✓ **A high-quality cheese** that meets the increasingly high expectations of consumers.
- ✓ **Optimum production efficiency** by meeting tight specifications on texture, moisture distribution, sliceability and shreddability.
- ✓ **Maximum value from whey** by maintaining high-quality protein.

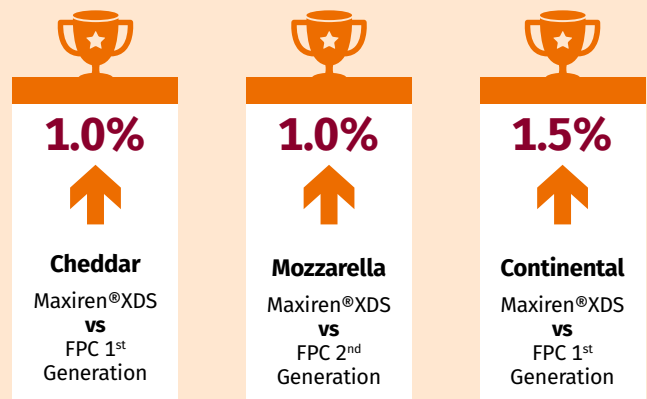
What Maxiren®XDS delivers:

- ✓ **A yield increase of up to 1.5%** in all cheese types.
- ✓ **The best whey quality** achieved by inactivating enzymes at the lowest pasteurization temperature.
- ✓ **Superior slicing and shredding** based on the best firmness and moisture distribution around.
- ✓ **Great taste with up to 15% reduced bitterness** Superior precision results in less bitter tasting peptides.

Yield increase up to 1.5%*

All DSM reported results are based on extensive industrial scale data.
FPC 1st Generation is standard non-bovine chymosin.
FPC 2nd Generation is recently commercially available non-bovine chymosin.

* Compared with 1st generation FPC.
Compared to 2nd generation, yield increase can be up to 1%.



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