

Chr. Hansen launches CHY-MAX Supreme for modern cheesemakers

04 April 2019 | News

Groundbreaking innovations in the coagulant space are rare but Chr. Hansen, the world's leading producer of coagulation solutions, is committed to constantly raising the industry standard for performance.



CHY-MAX Supreme is the third generation of the CHY-MAX fermentation produced chymosin (FPC) range of coagulants and a result of five years of intensive research. It helps cheesemakers deliver a greater commercial return by offering higher yield, faster and more precise production and superior functionality.

Groundbreaking innovations in the coagulant space are rare but Chr. Hansen, the world's leading producer of coagulation solutions, is committed to constantly raising the industry standard for performance.

"We understand the challenges of modern cheesemakers who are under pressure to generate maximum value, increase flexibility, and meet customer demand for better functionality and convenient cheese formats. To accommodate those needs, we are delighted to bring our newest innovation to the market," says Soeren Herskind, vice president, Commercial Development, Chr. Hansen.

CHY-MAX Supreme is the third generation of the CHY-MAX fermentation produced chymosin (FPC) range of coagulants and a result of five years of intensive research. It helps cheesemakers deliver a greater commercial return by offering:

- **Higher yield**
Produces up to one percent more cheese over the market leading coagulant without compromising whey quality
- **Faster and more precise production**
Processes more milk and cheese in less time
- **Superior functionality**
Better slicing and grating of cheese with reduced giveaways and controlled protein breakdown over time

Small change – big difference

“With a small but crucial change to our renowned CHY-MAX enzyme, we are making a big difference across cheese production and functionality for Cheddar, Continental or Pasta Filata/Mozzarella cheese types,” elaborates Herskind.

“CHY-MAX Supreme maximizes value by allowing the cheesemaker to produce considerably more cheese out of the same amount of milk. A one percent yield increase of global cheese production means more than 220 million kg more cheese without more milk to the vats. That is enough to satisfy the yearly cheese consumption of 15 million American consumers!

The benefits also enable our customers to reduce their environmental footprint and go hand in hand with the increased focus on sustainability. As such, this global launch is a good example of the type of sophisticated solutions that recently secured Chr. Hansen’s recognition by Corporate Knights as the world’s most sustainable company,” Herskind notes.

Cheese producers obtain more than just a superior product offering when partnering with Chr. Hansen, whose status as market leader is reaffirmed by this launch: “With experts based in over 30 countries, we are ready to go onsite and ensure our solutions work optimally in our customers’ products and production systems. Whether they want to optimize processes, develop new products, or reduce their environmental impact, Chr. Hansen is a wide-ranging partner with cultures, enzymes, digital tools for measuring coagulation, and local expertise to help our customers turn challenges into opportunities,” he concludes.