



CHR HANSEN

*Improving food & health*

CREATE MEANINGFUL REDUCTION OF SUGAR AND  
ENSURE DELICIOUS TASTE OF DAIRY PRODUCTS

**NOLA<sup>®</sup> Fit** enzyme solutions

Chr. Hansen introduces the new **NOLA® Fit** enzyme solution that creates natural sweetness with authentic flavor of dairy products



Natural sweetness with clean label - 1.5 gram sugar and 6 kcal less per per each 100 gram of yogurt

Composition of 100 gram yogurt made with the NOLA® Fit complementary culture	NOLA® Fit + 6,5% sugar	Reference + 8% sugar
% Protein	4.0	4.0
% Fat	1.7	1.7
% Carbs	10.9	12.4
kJ/kcal from carbs	182/44	208/50

Yogurt with NOLA® Fit and with 6.5% added sugar tastes as sweet, as the reference yogurt with 8% added sugar - when applied with the NOLA® Fit complementary culture - shown through sensory analysis with 95% significance.

**NOLA® Fit** solves the consumer dilemma: how to get tasty and healthy yogurt at the same time

**Consumers are concerned about yogurts being packed with added sugar; this puts the category under pressure**

- World Health Organization recommends a reduced intake of sugars in diets
- Added sugar will soon be more transparent with the new U.S. food labels and various certification symbols to guide consumers to eat healthy
- Consumers choose low sugar products with authentic flavor

**Main benefits of using NOLA® Fit enzyme for reducing sucrose in fermented milk**

- ✓ High activity across a broad pH range is perfect for fermented milk
- ✓ High sweetness formation if applied with the NOLA® Fit complementary culture
- ✓ Premium flavor products secured by the high purity of the enzyme
- ✓ Option for going lactose free at the same time

For further information, visit [www.chr-hansen.com](http://www.chr-hansen.com)

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Go for authentic tasting dairy with less sugar, efficiently and conveniently, with new **NOLA® Fit** enzyme solutions