

## How does YieldMAX® work?

YieldMAX® is a phospholipase A1 enzyme which breaks down phospholipids to lysophospholipids.

Lysophospholipids

- Increase fat retention during cutting, stirring and stretching
- Exhibit enhanced moisture-binding activity
- Release free fatty acids which may contribute to improved flavor profile and faster ripening

## YieldMAX® and CHY-MAX® M; a great, new combination

Combined, YieldMAX® and CHY-MAX® M may be used for the following advantages:

- Increased yield
- Control of curd texture
- Reduced bitterness
- Cleaner, more valuable whey

CHY-MAX® M is a second generation Fermentation Produced Chymosin (FPC) with more specific proteolytic activity than other coagulants, resulting in increased casein retention, firmer texture and slicing efficiency.

In 2009 it won the "Dairy Innovation of the Year" Award at Europe's largest ingredients trade show, FIE (Food Ingredients Europe).



## More than 135 years of experience

Since 1874, Chr. Hansen has been the undisputed leader in supplying the world's dairy industry with high quality enzymes and cultures.

The global bioscience company develops natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries.

All solutions are based on strong research and development competencies and significant technology investments. Revenue in FY2010/11 was EUR 636 million.

The company enjoys market leadership in all its divisions: Cultures & Enzymes, Health & Nutrition and Natural Colors. There are more than 2,300 dedicated employees in over 30 countries.

[www.chr-hansen.com](http://www.chr-hansen.com)  
[www.novozymes.com](http://www.novozymes.com)

CHR HANSEN

*Improving food & health*

novozymes  
Rethink Tomorrow

**YieldMAX®**

Improving cheese and yield



## Improving cheese and yield

YieldMAX® is an innovative enzyme developed and marketed by Chr. Hansen and Novozymes. Originally targeted to increase yield in Pasta Filata cheese, recent evidence demonstrates YieldMAX® exhibits numerous additional benefits in other segments.



## Benefits of use

### Improved texture

- Increased fat retention
- Increased moisture retention
- Softer, creamier texture

### Increased flavor

- Faster maturation
- Accelerated ripening (aged cheeses)
- Greater lipolysis and fatty acid release
- Potential changes to fatty acid profiles

### Increased yield

- Up to 1.8% in all cheese segments
- Up to 3.5% in Pasta Filata segment
- Yield dependent upon milk fat levels

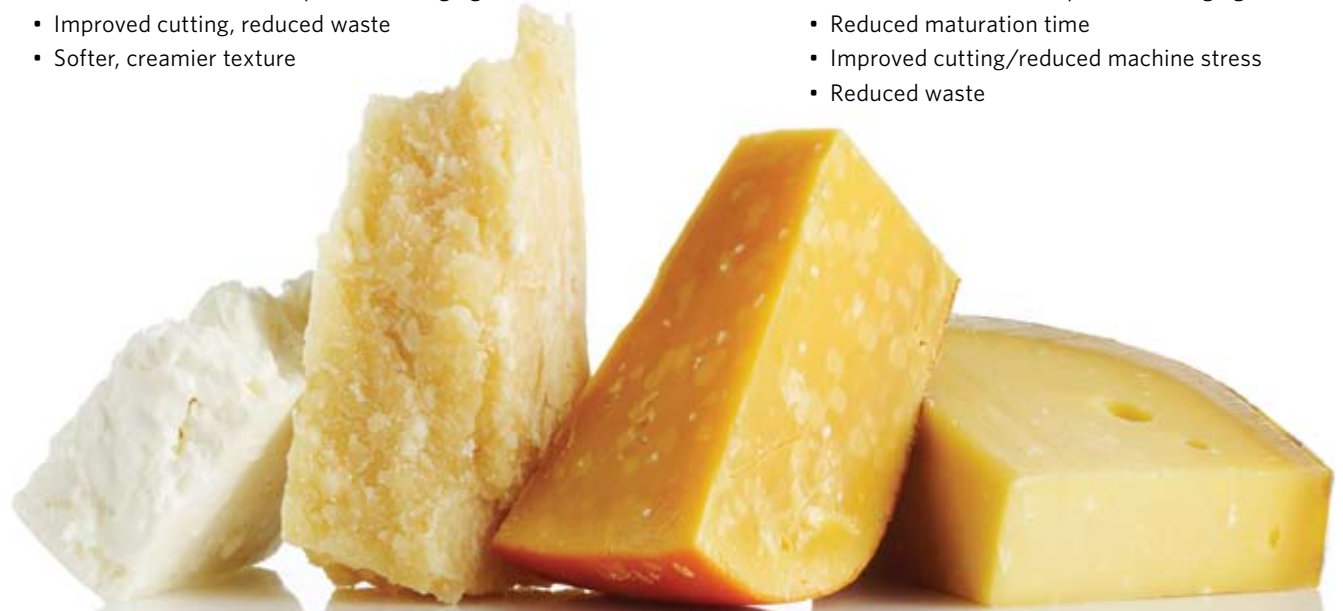
## Benefits in various segments

### Propionic/Emmenthaler

- Increased yield of **up to** 1.5%
- Increased moisture retention
- Enhanced flavour development with aging
- Improved cutting, reduced waste
- Softer, creamier texture

### Aged Cheddar

- Increased yield of **up to** 1.8%
- Increased moisture retention
- Enhanced flavor development with aging
- Reduced maturation time
- Improved cutting/reduced machine stress
- Reduced waste



### Continental

- Increased yield of **up to** 1.5%
- Increased moisture retention
- Softer, creamier texture

### Queso Fresco/Fresh cheese

- Increased yield of **up to** 1.5%
- Increased moisture retention
- Potential for reduced syneresis



### Pasta Filata

- Increased yield of **up to** 2% in partly skimmed mozzarella
- Increased yield of **up to** 3.5% in full fat mozzarella
- Increased moisture retention for replacement of WPC (whey protein concentrate)

