



**Enzymes** - Dairy Improvers

# Accelerzyme® CPG

Ripening speed, development of desired taste and the elimination of off-flavours are critical to successful cheese manufacturing. Accelerzyme® sets a new global standard in cheese ripening enzymes, providing manufacturers with the chromatographic purity that guarantees reliable and predictable processing without any undesired side-activities.

Accelerzyme® CPG. Speeds up your business.

**reliable**  
taste acceleration

## A new standard in cheese ripening enzymes

A pure and label-friendly cheese ripening enzyme, Accelerzyme® CPG accelerates cheese maturation and delivers significant processing benefits.

Free from other enzymatic side activities, Accelerzyme® CPG is thermo-labile and its activity is dormant during standard pasteurisation.

Easy to use and with proven reliability, Accelerzyme® CPG has many benefits to offer cheese manufacturers:

- Increased process speeds
- Reduced costs
- Problem free whey processing
- Reduced cheese maturation time
- Accelerated cheese flavour development
- Elimination of bitter peptides
- Label-friendly packaging
- Kosher / Halal approved

## World class products

DSM, the global leader in Fermentation Technology, have developed an extensive range of fermentation based enzyme systems designed for the unique production requirements and product characteristics of virtually of all kinds of cheeses.

With a unique pH profile, Accelerzyme® CPG's activity remains low during the early stages of cheese-making, rising significantly once the pH level in the cheese has been reduced by culture activity.

Unlike other proteases which can result in unreliable and unstable performance, resulting in over-ripened, bitter or off-flavour cheeses, DSM's Chromatography Technology ensures the purity of Accelerzyme® CPG.

## Dairy Improvers: increasing yields, boosting returns

Delvotest®, DELVO-TEC®, DELVO-YOG®, Maxiren®, Delvacid®, Plasticoat®, Accelerzyme®

## Performance and purity

Accelerzyme® CPG contains a fungal enzyme from the class of (carboxy-)peptidases. The enzyme has a broad spectrum of activity for releasing C-terminal amino acids from proteins and peptides. Of particular importance for cheese flavour development speed is the liberation of amino acids such as Phenylalanine, Leucine, Methionine and Valine. In addition its carboxy-peptidase activity immediately eliminates bitter peptides that may be formed during ripening by the culture bacteria and/or other enzymes.

Accelerzyme® CPG is exceptionally pure (see Figure 1) and label friendly.

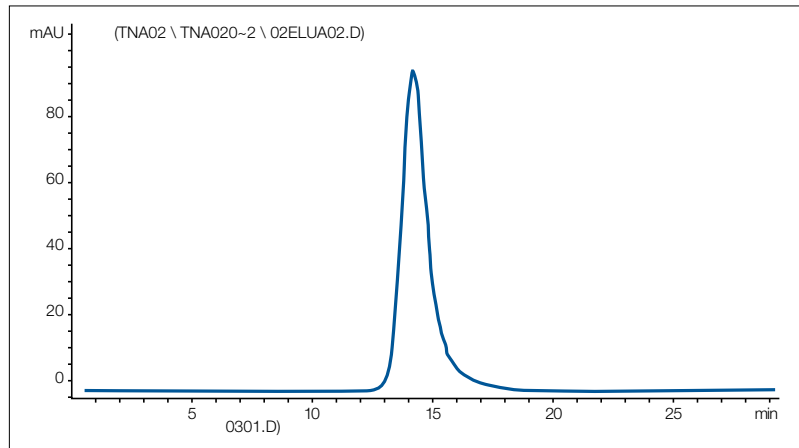


Figure 1: HPLC chromatogram of purified carboxy-peptidase enzyme in Accelerzyme® CPG.

## GM Free

Accelerzyme® CPG is not a GMO nor contains GMOs or recombinant DNA material. It is produced with the help of a micro-organism which contains no DNA not naturally present in the organism.

## Allergen free

There are no allergens present in any of the raw materials that are used to produce Accelerzyme® CPG.

## Accelerated performance

Accelerzyme® CPG brings you process speed and economics (see Table 1). Contact DSM today to see how you can benefit from this innovative cheese ripening enzyme.

Sample	Ripeness (general)	Bitterness	Bouillon	Sweet notes
Control (No Accelerzyme® CPG)	0	+	0	0
0.01% Accelerzyme® CPG	+	+/0	+	+
0.05% Accelerzyme® CPG	++	0	+	+

Table 1: Some organoleptical properties of 12-week old Cheddar prepared with and without Accelerzyme® CPG.

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