



**Constant
quality**

Enzymes - Dairy Improvers

Maxiren®

Our measured approach guarantees constant quality and minimal product variations. Produced by cutting edge fermentation technology and certified Kosher and Halal, Maxiren® is the vegetarian coagulant of choice for cheese manufacturers all over the world. Maxiren®'s 100% pure chymosin has been specially developed for optimal yield and flavour in all cheese types. For consistent, reliable results – choose Maxiren®.

Maxiren®. Consistently pure. Absolutely reliable.

Delivering superior coagulation day after day

For many dairy manufacturers, high chymosin content calf rennet has traditionally been the coagulant of choice in the production of high quality cheeses. However, animal derived rennets bring with them particular disadvantages – high fluctuations in price for example. Ingredients of animal origin can also be considered undesirable in cheese as well as whey product derivatives.

As an effective solution to these manufacturing challenges, DSM offers Maxiren® - a 100% pure fermentation produced chymosin ingredient. Used worldwide for many years in large and small scale cheese production, Maxiren® displays identical characteristics to calf rennet but without its unwanted side effects.

It also guarantees high purity, consistent quality and stable enzymatic activity. Suitable for all varieties of cheese, Maxiren® ensures superior milk coagulation and cheese yield day after day.

Kosher and Halal approved

Maxiren® is certified as both Kosher and Halal approved. The whey by-products from the cheese can also be labelled as Kosher and Halal – meeting increased modern demand.

Exceptional technical service

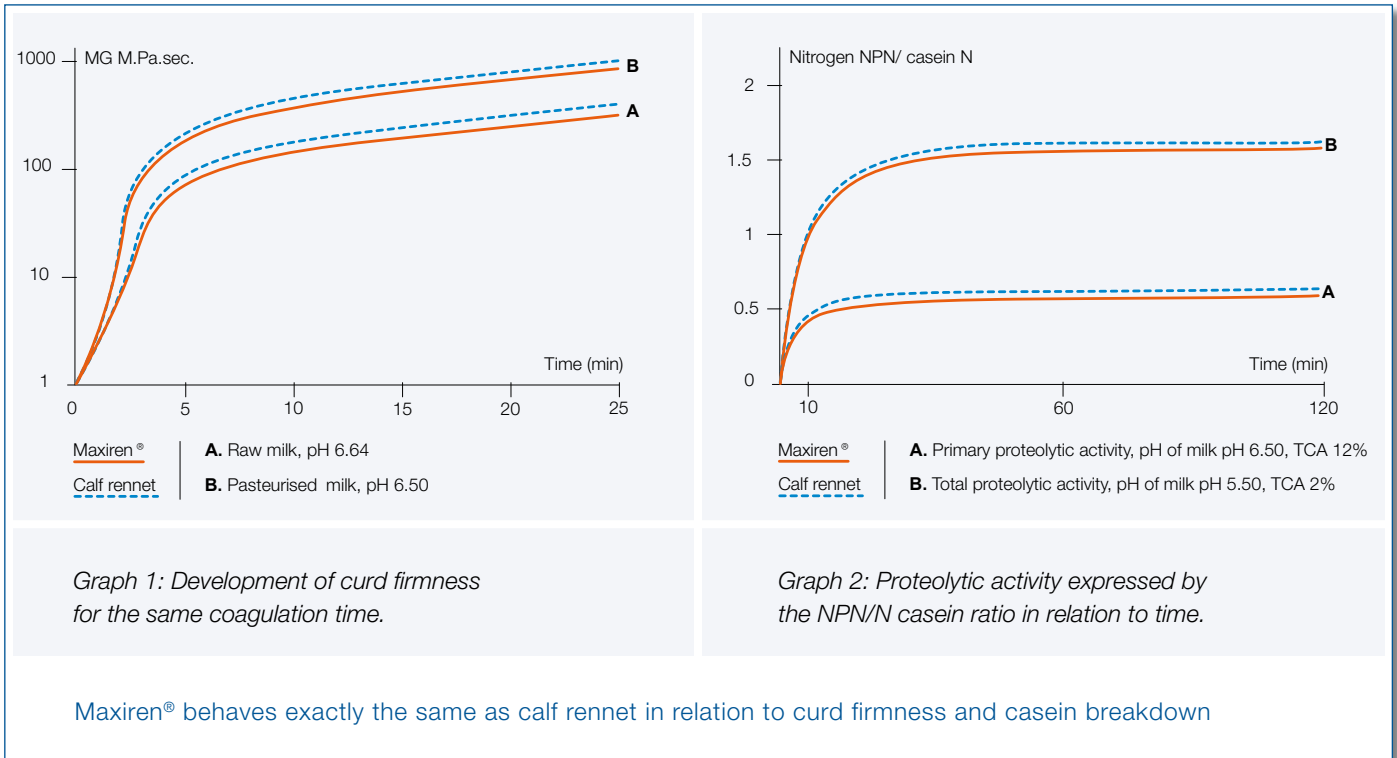
Our technical team will assist you at every stage of the production process. We can help you create the optimum coagulation process.

Dairy Improvers: increasing yields, boosting returns

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

Effective non-animal alternative

Graphs 1 and 2 clearly demonstrate that Maxiren® exhibits the same characteristics as calf rennet in terms of curd firmness and casein breakdown. Maxiren® is produced from the dairy yeast *Kluyveromyces lactis*. When added to milk, the influence of enzyme concentration, milk temperature, milk pH and the calcium concentration in the milk is identical to calf rennet of similar strength. During maturation, the breakdown profile of casein, taste and flavour development are all the same. Maxiren® is therefore a proven effective alternative to calf rennet which has been successfully used for many years.



DSM Dairy Ingredients: Your Challenges. Our Solutions.

DSM Dairy Ingredients is one of the world's leading dairy ingredient suppliers. It is our mission to create value for our customers by discovering, developing and marketing ingredients for the dairy industry. DSM Dairy Ingredients' product portfolio offers solutions to two distinct challenges: Dairy Improvers – increasing yields, boosting returns; how to reduce costs and improve efficiency, and Dairy Enhancers – creating value, attracting consumers; how to create new, value-added products with high consumer appeal.

Sales and technical service

Dairy Ingredients' experienced technical service team is available to offer support and service across the full range of dairy ingredients. For more details or to find out how we can provide solutions to your challenges – visit www.dsm-dairy.com or contact your local representative today.

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