

A classical lactase for pure peace of mind

Maxilact® LGi: the go-to solution for lactose-free and sugar-reduced dairy

Our Maxilact® LGi is the purest classical lactase enzyme around. It takes the stress out of lactose-free dairy by enabling you to create the ultimate clean-tasting, authentic product that enables you to live your label by being suitable for all products (from ordinary to organic and non-GMO). So, whatever your application, you can trust our team to deliver exactly what consumers want, however they want it, every time. And relax...

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BRIGHT SCIENCE. BRIGHTER LIVING.

Maxilact® LGi: the classical lactase enzyme

Maxilact® LGi is ideal for all lactose-free and sugar-reduced applications – from milk to yogurt and milk drinks. It's the only classical lactase enzyme on the market completely free of invertase and arylsulfatase, which produce off-flavors and reduce shelf life. And it meets all dairy processes regardless of your product's positioning - from ordinary to organic, Verband Lebensmittel Ohne Gentechnik (VLOG) or non-GMO project (NGP) verified labelled products. Pure peace of mind.

Customers need:

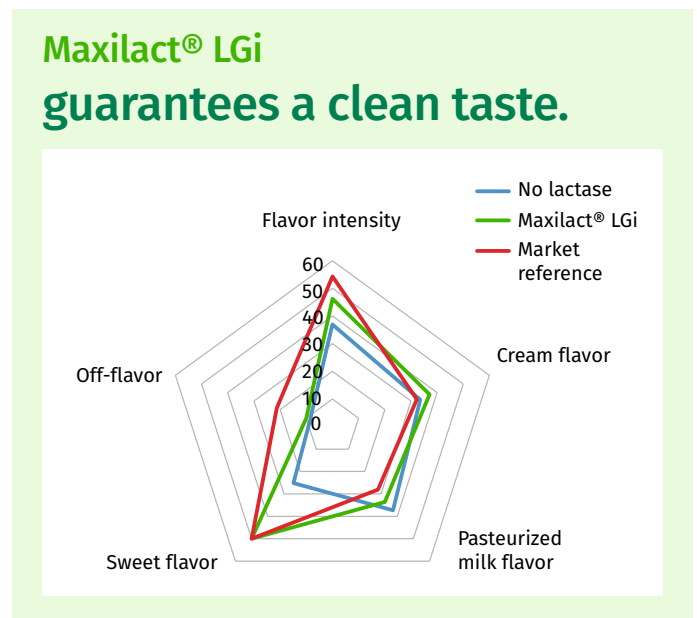
- ✓ **A differentiated product** that stands out from the crowd on taste and/or label claims.
- ✓ **Convenience and flexibility:** a one-stop-shop enzyme for all applications.

What Maxilact® LGi delivers:

- ✓ **Pure peace of mind** One enzyme for all dairy products, from ordinary to organic, VLOG, non-GMO and NGP.
- ✓ **A lactase that delivers the highest quality** and cleanest taste, every time.
- ✓ **A world of expertise** behind the product – as you'd expect from a global leader.

Do you work with aseptic dosing? If so, Maxilact® LAGX is a solution we've developed just for you.

Maxilact® LGi
is the go-to enzyme for all dairy processes, regardless of product positioning.



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