

Faster production and increased capacity? It's in your hands

Maxilact® Smart: the efficient lactase enzyme

To keep pace with the booming demand for lactose-free dairy you need a special kind of lactase enzyme. Welcome to Maxilact® Smart. It reduces hydrolysis time by 33%, increases capacity by 50% and requires 33% less dosage to achieve the same amount of product - delivering double-digit productivity gains. And did we mention the delicious clean taste?

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NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Improve your production efficiency with Maxilact® Smart

Today, lactose-free dairy is growing at double the rate of regular dairy. Our Maxilact® Smart solution helps you tap into this world of opportunity by unlocking new productivity efficiencies thanks to a higher specific activity that can reach double that of other lactases. It's great for profit; it's kinder to the planet (reducing energy usage); and it's good for people – delivering the clean taste that consumers love.

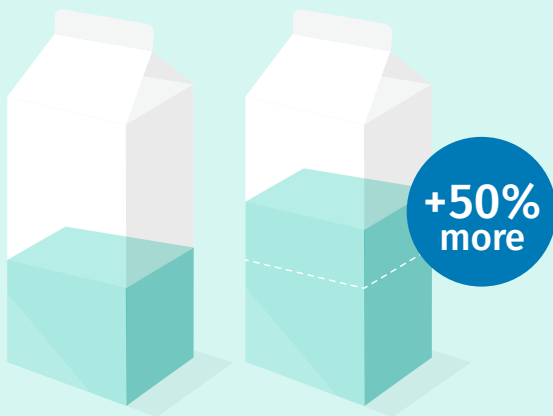
Customers need:

- ✓ To keep pace with the fast-growing demand for lactose-free dairy.
- ✓ A more efficient and sustainable manufacturing process.
- ✓ A differentiated product that stands out from the crowd on taste.

What Maxilact® Smart delivers:

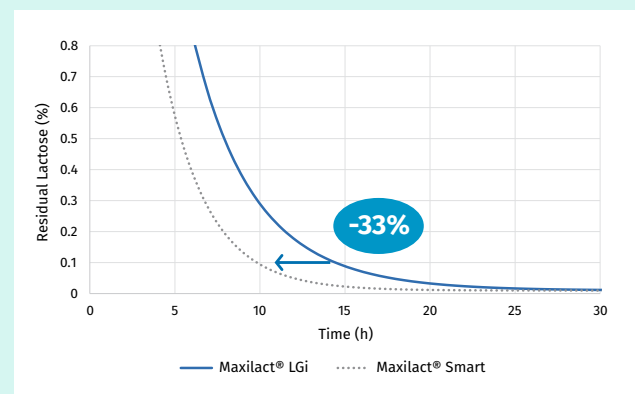
- ✓ A double-digit increase in production efficiency, reducing carbon footprint and energy use.
- ✓ A 33% reduction in hydrolysis time, with 50% more product produced from the same dosage.
- ✓ A pure lactase from a global leader that delivers the highest quality and cleanest taste, every time.

Maxilact® Smart produces **50% more lactose-free milk** from the same amount of lactase*.



Maxilact® Smart cuts hydrolysis time by **33%** and increases capacity.

Lactose (%) in milk during hydrolysis at 6 °C.



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