

Whey



Getting the most out of your whey.


DSM delivers a novel set of whey solutions that offers benefits in product enhancement, product development and process optimization. Building on a broad portfolio and excellent contact with key global whey producers, we are developing our application knowhow and plan to become the world's leading whey ingredients solution provider of the future.

Sure you're getting the most out of your whey? We've got the solutions.



Our whey solutions at a glance

Maxilact®	Maxilact® is a liquid lactase (β -galactosidase) preparation derived from the dairy yeast <i>Kluyveromyces lactis</i> . Maxilact® is available in different strengths and in different grades. The product performs best in neutral acidity conditions (pH 5.5 – 7.0).
Maxilact® A4	Maxilact® A4 is a lactase preparation (β -galactosidase) derived from <i>Aspergillus niger</i> . Maxilact® A4 is available in liquid and granulate form and performs best in acidic conditions (pH 3.5 – 5.5).
MaxiBright®	MaxiBright® is a liquid MSP peroxidase (peroxidase) preparation derived from a selected strain of <i>Aspergillus niger</i> . It performs best in conditions of pH 4.5 – 6.5, making it ideal for use in standard whey processing.
Proteases	Our whey portfolio also includes a number of proteases that help avoid bitterness in why products. They include Maxipro® (Endo Protease), Accelerzyme® CPG (Carboxypeptidase) and Accelerzyme® NP 50000 (Neutral Protease).



For more information, please contact:
info.food@dsm.com or visit www.dsm.com

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