

Perfectly baked bread and pastries

- Through enzymes in bread, we help bakers bake bread and baked goods that are healthier and that look and taste good. Christmas cookies will stay fresh for longer and have a crispy bite.
- DSM's enzymes also ensure that, for example, whole wheat bread has more volume, is of better quality, has a crisp crust and stays fresh for longer.

EGGcellent all-rounders

- Eggs are extremely versatile and can be used in many recipes, such as this quiche. They are real powerhouses, packed with vitamins and proteins, have a small environmental footprint and support our immune system, growth and brain development.
- Adding vitamin D3 to chicken feed makes eggshells stronger. As a result, 15% fewer eggs break during laying, transport and in stores. That amounts to 14.2 billion eggs worldwide each year.

To dress your salad

- DSM's ingredients can also be found in salad dressings. From rich, creamy ranch dressings to savory Caesar dressings.
- Natural yeast extracts ensure a rich and balanced taste and much less salt. They are also vegetarian, kosher and halal.

Vitamins in your glass

- DSM's enzymes improve the taste, texture and mouthfeel of drinks and juices. They also extract more juice from the fruit during pressing. This higher yield saves land, water and energy. The added ingredients make juices richer and healthier; for example, vitamins provide an energy boost, a stronger immune system and more focus.

Fresh dairy for everyone

- Due to DSM's lactase enzymes, everyone can enjoy dairy products of all kinds and flavors, even if you are lactose intolerant. An additional advantage of lactose-free dairy products is that the sweetness naturally contained in milk is broken up into natural sugars. By unlocking the natural sweetness, the sugar levels in dairy products can be lowered by up to as much as 20%.
- DSM's lactase is also suitable for making organic dairy products lactose free.

Cheese to share

- We help cheesemakers around the world to make their best and most delicious cheeses, such as the Dutch heritage cheeses Gouda and Edam, but also famous international cheeses such as mozzarella, feta, cottage cheese and cheddar.
- Because of our solutions, there is a cheese to suit everyone's taste or preference, such as soft and hard cheeses. They also cater for those who eat a low-fat, lactose-free or vegetarian diet.
- The holes in holey cheese are created by starter cultures from DSM. The starter cultures also help cheesemakers to give their cheese a distinctive taste and to reduce the ripening time of the cheese and also energy consumption.
- Our ingredients not only produce flavor and texture, but also make the cheese more environmentally friendly. With the feed additive Bovaer®, (dairy) cows produce on average 30% less methane. Methane is a powerful greenhouse gas. Reducing methane emissions into the atmosphere is crucial to staying within 1.5 degrees of global warming. During COP27, the number of countries that wish to take targeted action to reduce methane emissions increased to 150.

Vegetable protein

- Plant-based alternatives to meat and fish are becoming ever more nutritious and delicious thanks to nutritional innovations from DSM.
- For example, tuna salad, which looks like tuna, contains just as much omega-3, smells and tastes like tuna, but does not contain fish.

Chicken fresh from the oven

- Our feed additives and ingredients are essential for the health and welfare of chickens, cattle, fish and pigs.
- The welfare and health of an animal is very important to the farmer. Using advanced data incorporated into digital tools, we help farmers make their farms more sustainable and improve animal welfare even further.

Delicious and healthy salmon

- More than 95% of the salmon we eat is farmed salmon. Salmon are rich in omega-3 due to their diet. It is the omega-3 fatty acids in these fish that make them so healthy, especially for the brain and heart. Farmed salmon are fed wild-caught fish that feed on microalgae. This adds to the problem of overfishing.
- DSM's omega-3, made directly with algae, allows more fish to continue swimming in the ocean. 1 kg of algae oil, made by fermentation, equates to 60 kg of wild-caught fish. Currently, DSM's omega-3 from algae replaces the annual fish catch from the entire Mediterranean Sea in terms of volume. This is great for the biodiversity of the oceans!

Raising a glass to the holidays

- DSM helps brewers to brew beer more sustainably, through an enzyme that reduces the time needed to mature beer in the fermentation phase. This saves energy and water and makes the brewing process more sustainable. Almost 500 million hectoliters of beer are brewed in Europe every year. If all these brewers were to use DSM's enzyme, they would save 327 million kWh of energy, which amounts to €30 million in energy costs. This is equivalent to the annual emissions of 52,000 gasoline cars.
- The enzymes can break down the gluten in barley malt, resulting in... gluten-free beer. DSM's solutions also contribute to using less sugar during brewing, leading to less calories, whilst retaining a great taste.
- For wine, DSM's solutions enhance color, taste and help extend the shelf life. The healthy antioxidants in the wine are also preserved, which is great for the new year.