

# Chr. Hansen: Pioneering science for 145 years

Products containing Chr. Hansen natural ingredients are consumed by more than one billion people every day.

By Anna Hoffmann, Communication Partner, Corporate Communication.



Chr. Hansen is a leading, global bioscience company, developing natural ingredient solutions for the food, nutritional, pharmaceutical and agricultural industries. The company has been in the business for over 145 years with dairy as one of their main areas, and they continue to develop culture and enzyme solutions that actively contribute to improving the quality of food and health for people all over the world.

- We are proud to be a market leader in food cultures and enzymes, using nature's own resources. A lot has happened since we entered the bioscience field, and we are proud to have created growth and innovation to the benefit of

the industry as well as end consumers, says Kristian Elsborg, vice president of Global Sales in North Europe, Chr. Hansen.

## It all started with rennet

Chr. Hansen's first rennet factory opened in 1874. Pure rennet enzyme from calves' stomachs were extracted with the purpose of coagulating milk. Something the world had never seen before, and it became groundbreaking within cheesemaking.

Since then, Chr. Hansen has developed tremendously within the dairy area: From the introduction of the first DVS® starter cultures in 1974 – providing dairies with a much faster milk acidification and higher quality – to their newest culture launch with Sweety® Y-1 in 2019 – a solution that naturally converts existing sugars in milk, allowing for reduced levels of added sugar. Today, Chr. Hansen offers dairy manufacturers a wide selection of cultures and enzymes along with application expertise across dairy product types in cheese and fresh fermented foods.

- Our long-term experience and focused research within the dairy industry have resulted in continued innovations and launches of new products. Today, our range of food cultures and enzymes includes solutions for fresh dairy, cheese, meat and fish, fermented plant bases and our newest area; fermented beverages. We also offer solutions within test and equipment with the purpose of aiding dairy manufacturers in their food production, explains Elsborg.

## Products backed by science since 1874

Research and development have always been a cornerstone of the Chr. Hansen business. It takes its starting point by understanding nature's processes and applying this knowledge to improve food and health.

- Science is the backbone of our company, enabling us to offer innovative solutions to the market. And we are fortunate to have world-class scientists working on our broad range of cultures, covering more than 30,000 microbial strains, says Thomas Schäfer, chief scientific officer in Research & Development, Chr. Hansen.

- Our culture range enables us to screen and select the best available combinations of strains, transforming them into safe and high-quality solutions that truly make a difference for both our customer and end consumers, Schäfer adds.

An example is the *Lactobacillus rhamnosus* LGG® strain. This probiotic strain has been studied in more than 300 clinical studies and is described in more than 1,200 scientific publications, making it one of the world's best-documented probiotics.

## Pursuing a sustainable future

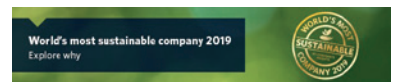
With a pioneering mindset in science and innovation, Chr. Hansen continues to tap into today's food trends, delivering natural and sustainable ingredient solutions while adapting to an ever-changing market.

In response to the increasing focus on food waste, the FreshQ® culture range enables a significant reduction of yogurt waste by prolonging the shelf-life of products. Chr. Hansen refers to this as 'bioprotection', where nature's own good bacteria are used to keep dairy products naturally fresh for longer. Using bioprotective cultures helps dairy manufacturers to produce safer food solutions, improving quality while

reducing food waste – without compromising consumer demands for natural food with fewer artificial ingredients.

- We want to contribute sustainably to the industries by uncovering and exploring areas where we keep up with consumer needs and market demands. By collaborating with customers and partners to innovate products and processes, we strive to meet and create future demand for innovative natural

solutions that advance food, health and productivity for the benefit of us all, concludes Elsberg.



**Make sure it stays the way you made it**

**Keep it great! with FreshQ®**

FreshQ® are natural food cultures specifically selected to protect dairy products against yeast and mold spoilage.

**Learn more at [chr-hansen.com](http://chr-hansen.com)**