



FOODTECH

November 13-15, 2018

Behind the scenes with Chr. Hansen

MCH Messecenter Herning
Vardevej 1
7400 Herning
Stand No. M9544

Check out what's behind our
cultures and enzymes!

CHR HANSEN

Improving food & health

www.chr-hansen.com

Come, taste, guess and judge!

Find us in Hall M,
booth no. 9544

Yogurt

We are demonstrating the broadness of our YoFlex® range through delicious samples made with YOFLEX® ACIDIFIX® - a patented solution that delivers unparalleled pH stability allowing for infinite flavor possibilities, unique texture and production cost benefits.

The unique culture creates very a mild yogurt base that is better suited for diverse flavor options than regular, more acidic, yogurt bases. With stable pH throughout shelf life, YOFLEX® ACIDIFIX® maintains a consistent flavor ensuring that your yogurt always tastes as intended, increasing consumer preference.

YOFLEX® ACIDIFIX® also revolutionizes traditional yogurt production by naturally preserving the texture otherwise lost in the yogurt manufacturing process, which holds significant cost optimization potential.

Have a taste and judge it!

Cheese

A coagulant is not just a coagulant. Like cultures, they achieve different things – so stop by and try to guess which demand has been in focus in our samples – and which coagulant would best fulfil that demand. It might just inspire you to develop a new cheese!

We believe that understanding the cheese consumer as well as the marketplace is vital in order to bring value and provide a competitive edge. Therefore, Chr. Hansen strives to be at the forefront of market trends globally, regionally and locally; to identify the direction where the next innovative step within cheese should go.

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Meet Chr. Hansen "behind the scenes" at FoodTech

It is a very cool setting – in fact similar to our super freezers where the well-known Chr. Hansen products are stored at -55 C – that will host our exciting dialogues with customers about how to pick the exactly right culture or coagulant for their dairy products.

We can assist you in optimizing production processes, increasing yields and improving quality. Our microbial and enzymatic solutions are cutting-edge functional tools that let you produce great-tasting, consistent products.

Say cheese

Just like cheese, customer demands come in a rich variety; do you go for organic, improved sliceability, higher yield or something completely different? Then we have the right solution – the solution that is right for you.

With the most extensive culture and enzyme range for cheese in the dairy world, we combine tradition, innovation, loyalty and change, while staying at the forefront of market trends. So, whether you are looking to improve flavor, texture, yield or waste levels, we have the solution and expertise for you.

We are also continuously working on innovative concepts, such as reduction of salt and natural preservation – keep-

ing your cheese fresh and healthy for longer. Let us be your partner and differentiate your cheese with our strategic ingredients – imagine where we could go together!

Renew and vary yogurt

In terms of yogurt, our broad palette of YoFlex® cultures can meet any demand ranging from a mild to a powerful taste, and the choice of culture also determines the viscosity and texture of the final product.

Yogurt as a product is more than 4500 years old but you can renew and vary the popular fermented milk product indefinitely with cultures and expertise from Chr. Hansen, meeting increasing demands for purity, naturalness and health benefits.

So, what do you want to achieve? Our portfolio covers the whole spectrum! The right choice is entirely up to you – but we'll be more than happy to assist you through the entire process.

Don't miss out

As always, we are offering delicious samples and fun happenings which make a visit to our stand an adventure. Drop by for a chat with our experts and see what we are bringing this year! ■