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DSM unveils Maxilact Super lactase enzyme

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Royal DSM, a global science-based company active in Nutrition, Health and Sustainable Living, has launched its new Maxilact Super lactase enzyme that enables dairy manufacturers to create high-quality, clean-tasting lactose-free and sugar-reduced dairy, while also helping to cut hydrolysis time by 33% and achieve optimal production efficiency.

Moreover, Maxilact Super is suitable for all dairy product positionings, from regular to organic and Verband Lebensmittel Ohne Gentechnik (VLOG). With this new enzyme innovation, lactose-free dairy producers can deliver the authenticity, health appeal and sensory experience consumers expect in all applications, without adding complexity to the production process.

The popularity of the lactose-free dairy category continues its upward trajectory, propelled by the rising number of consumers choosing lactose-free varieties for their perceived health appeal.[1] 71% of consumers are also expecting to reduce their sugar intake in the next 3-5 years[2], and diverse authenticity claims are increasingly attractive to today’s health- and label-conscious consumers. For lactose-free dairy producers, developing products that align with all of these preferences creates exciting opportunities to differentiate their portfolio, while elevating the need for efficient production and increased capacity to stay competitive.

Maxilact Super was developed with these needs in mind, offering a go-to solution for all dairy processes regardless of the product’s positioning — from traditional dairy to organic and VLOG. This ‘one-stop-shop’ enzyme innovation is suitable for all lactose-free dairy applications, whether it is milk, milk drinks or yogurt, enabling manufacturers to ‘live’ their labels and create authentic, appealing dairy. And like DSM’s other high-performing lactases, it also aids producers in delivering sought-after sugar-reduced options.

This solution unlocks the natural sweetness of dairy by breaking down lactose into its sweeter forms, effectively lowering the sugar levels in products by up to as much as 20%. Plus, the improved Maxilact Super technology helps to achieve higher enzyme activity, meaning that

producers can cut hydrolysis time by a third and achieve a double-digit increase in production efficiency, while also boosting capacity without capex investment.

Furthermore, as part of DSM’s unique range of patented Maxilact lactase solutions – including Maxilact Smart and Maxilact LGi – Maxilact Super is free from invertase and arylsulfatase, which can produce off-flavors and reduce stability during the shelf life of dairy products – guaranteeing a clean taste and consistent high quality over a product’s life cycle.

Lactose-free manufacturers can also benefit from DSM’s global expert services, supply consistency and unique position to provide full quality control and transparency throughout the production and distribution chain. Combined with DSM’s wider portfolio of cultures, probiotics, sugar reduction solutions, vitamins and minerals and hydrocolloids, lactose-free dairy producers have the tools they need to create innovative, consumer-centric solutions that stand out in today’s market.

“With 71% of consumers checking the labels of the products they purchase[3], combined with the ever-growing preference for lactose-free dairy and the sugar reduction trend that is here to stay, it is clear that prioritizing health and authenticity is more important than ever for individuals today,” said Ben Rutten, Global Business Manager for Milk at DSM. “DSM understands the challenges these diverse needs create for lactose-free dairy manufacturers, and with the innovative Maxilact Super solution – made possible thanks to more than 50 years of experience in lactase development and manufacturing – producers across the globe can efficiently deliver high-quality sugar-reduced and lactose-free dairy with next-generation consumer appeal.”

Read online: https://nuffoodsspectrum.in/news/11/16723/dsm-unveils-maxilact-super-lactase-enzyme.html
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