



Maxiren® XDS



Long-lasting cheese texture We make it happen

Our latest innovation Maxiren® XDS is a bovine chymosin that maintains cheese texture over shelf life. Especially mozzarella, cheddar and string cheese benefit from an improved texture as it allows for increased flexibility in production. Cheese processors are offered a flexible lead time and an improved texture to make further processing like shredding, dicing and slicing easier and more efficient over various stages in the shelf life. Furthermore, Maxiren® XDS optimizes the required coagulant dosage compared to other bovine chymosins on the market. Maxiren® XDS delights the consumer as it results in stable cheese browning and stretching on pizza.

How can we help you?

Maxiren® XDS maintains the texture of cheese due to its high specificity, which slows down the proteolytic activity of the cheese over its shelf life. As a result, the cheese can still be processed at various stages, resulting in greater processing flexibility. The improved cheese texture also allows for less losses and better shreds for cheese processors.

Once shredded the cheese needs to have specific functional benefits on applications like pizza. DSM has tested industrially made mozzarella made with Maxiren® XDS to confirm the browning as well as stretching on pizza. The pizza bake tests confirmed that the product provides the ideal cheese characteristics to meet the demand of both your customers and end consumers.

At DSM, we also understand the value of whey. Maxiren® XDS helps to maintain whey value as it has a low thermo stability, comparable to other bovine chymosins, and is inactive after pasteurization between 66° and 73° C. This means no concerns about residual rennet activity. In addition, due to the high specificity of the enzyme is only active on specific cheese protein and hence does not affect the whey protein while incubated before pasteurization. This solution - along with the support of the DSM worldwide - provides an all-important competitive advantage. Why not give it a try?



Why Maxiren® XDS? The facts.

- Provides texture that lasts, which means flexible processing and lead times
- Provides excellent shredding, slicing and dicing capabilities of cheese
- Proven to provide desired browning and stretching on pizza
- Helps maintain whey value
- Kosher and Halal

Your way in dairy – we make it happen

By evaluating various enzyme strains, our research team found the best strain possible with the highest specificity and lowest proteolysis on the market. Together with customers, our application experts can organize trials proving that Maxiren® XDS is the coagulant of choice for your cheese production.

Collaboration

At DSM, we listen carefully to our customers and put their needs first to create new products. Maxiren® XDS was developed in close collaboration with customers in need of more flexibility in production. With global and local application support to assist, we can help our customers succeed with Maxiren® XDS.

Stretching

A part of the playful fun of enjoying a pizza is the perfect stretch. The stretch should tent at bottom and make long thin strands towards the top without breaking into thinner strings. With Maxiren® XDS you can attain an enjoyable stretch on your pizza without the risk of dragging the toppings off.

Browning

A pizza needs to have the right browning to add to its delicious look and feel. The ideal browning of cheese on pizza is influenced by the texture of the cheese. Maxiren XDS is a coagulant with lower proteolysis resulting in a browning which is on-par with market reference.



Whey value

Maxiren® XDS will be inactive after pasteurization at temperatures between 66°C to 73°C, relieving cheese producers of the concern over residual rennet in their whey. Maxiren® XDS is a bovine chymosin and is as thermolabile as other bovine chymosins on the market.

Shredding

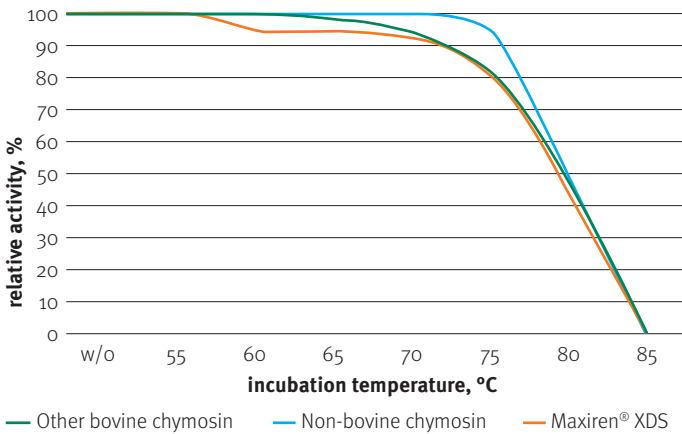
Maxiren® XDS is a coagulant with lower proteolysis which allows for better shreds and lesser losses but also for flexibility to shred at various points in the shelf-life.

Fusion

Maxiren® XDS is a new and unique enzyme which works in a specific way on the clotting of cheese at early stages. This in combination with lower proteolysis allows for flexibility in processing both earlier or later in the shelf-life of the cheese.

Process and production efficiency – Your whey is valuable

Clotting activity after incubation at different temperatures (incubation time 20 sec)



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info.food@dsm.com | www.dsm.com/food

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