

Chr. Hansen

Dairy.

Staying ahead in the dairy industry, focusing on cheese and yogurt, requires a strong value chain as well as a good understanding of fast moving consumer trends such as products for foods that fit well into the consumer healthy lifestyle.

Chr. Hansen's expertise originated in the dairy industry and we have a strong commitment to stay the undisputed market leader for ingredient solutions, application know-how with facilities that help customers optimize production and respond quickly to new consumer trends.

Dairy Cultures.

As a world leader, Chr. Hansen helps dairies throughout the world to produce high quality cheese and fermented milk products.



Our culture range includes new innovations in taste, texture and phage resistance.

Probiotic Cultures.

Our probiotic cultures include three of the most well documented probiotic strains available. More than 50 published clinical studies have been conducted on these specific strains, and researchers report enhanced intestinal well being and immunity, with positive effects on diarrhea, constipation and the skin disorder, atopic dermatitis. This documentation allows manufacturers to promote their probiotic products for wellness.

Enzymes.

Christian D.A. Hansen began selling rennet of uniform, reliable quality to the cheese industry 130 years ago. Today we are the market leader, supplying natural, fermented and microbial coagulants to producers all over the world.

Colors.

Chr. Hansen is the leading supplier of natural colors. We offer natural color solutions from yellow and orange shades for cheese, to colors that reflect the flavor of fruits and berries for yogurt and other fermented milks.

Flavors.

We understand the need for mouth-feel and flavor impact in processed cheese and



spreads. Based on our expertise of cultures and enzymes in the dairy industry, we have developed a range of cheese and dairy flavors that are uniquely designed to aid our customers to develop products with a profile that can be distinctive to their brands.

Seasonings.

Chr. Hansen offers liquid spice seasoning blends to meet the consumer interest for seasoned cheesed and cultured dairy products. Our seasonings give a myriad of possibilities for creating convenient, functional and unique dairy foods, without the risk of bacterial contamination.

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