

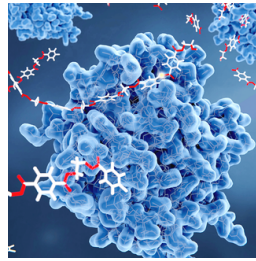


ENZYMES IN DAIRY: EXPERTISE THAT DRIVES INNOVATION

For any further information please contact

AMFEP represents the manufacturers and formulators of enzyme products
www.amfep.org

EDA represents the voice of the European milk processing industry and all sector-specific organisations in the field of agriculture
<http://eda.euromilk.org/>



Enzymes are used in everyday applications

Enzymes are protein molecules that are present in all living cells. Enzymes are versatile and indispensable in many applications in the food sector (to process dairy), the manufacturing of textiles (for fabric finishing) and in detergents and cleaning products. Enzymes produce no hazardous waste and are fully biodegradable.



Enzymes make dairy products accessible and are sustainable

More than half of the world's population has lactose malabsorption or is lactose intolerant. However, treating milk with a Lactase enzyme will allow people with an intolerance to enjoy dairy products such as yoghurt, butter and cheese.

Milk has a relatively short shelf life. For more than 7000 years, cheesemaking has been used to keep the valuable resource from being spoiled. The resulting minimized losses in food made dairy enzymes sustainable, long before the term was even invented.



Enzymes are essential in cheesemaking

Without enzymes cheesemaking would not be possible. From our everyday favorites to artisan cheeses that challenge our taste buds, most current cheeses have history, and their craft is rooted in regional traditions. Whether making an industrially manufactured cheese or an artisan cheese, the need for enzymes is common.

Dairy enzymes are safe in use

Like all food enzymes, dairy enzymes are thoroughly studied, tested and approved by food safety authorities. Dairy enzyme manufacturers must demonstrate the technological need and the safety of the food enzyme for the intended use, prior to placing it on the market.



Like many proteins, all enzymes are respiratory sensitizers, including those used in dairy production. This means that in case of extensive exposure to airborne enzyme particles some individuals may become sensitized. However, adhering to the detailed instructions which are provided along with the dairy enzyme products will prevent compromising health and safety of workers. Respiratory sensitization is not an issue when consummating food products prepared by the use of enzyme technology.