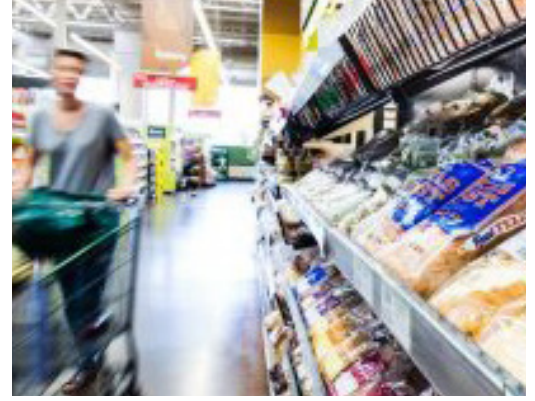


Enzymes Pave the Way for Better Baking and Reducing Food Waste



The Danish food cluster has a leading position when it comes to high-tech food solutions. The Danish ingredient company, Novozymes, offers a wide range of enzymes that can help your baking business.

In today's world, one of the most consumed foods is bread, as the average EU citizen eats around 50 kg bread per year. If your business is dealing with bread, you already know that customers have high demands for freshness, smells, taste and elasticity. With the emergence of enzymes in the baking business, there has never been a better time to take science into account, when you make your product.

The Danish ingredient company, Novozymes, is the world's largest producer of enzymes and microorganisms and offers a wide range of products. For instance, the enzyme Fungamyl® that creates better loaf volume and a standardized flour quality. Another product, Novamyl®, makes bread stay fresh longer and thereby contributes to cut down food waste and create a more sustainable production. Customers have crowned the product with high scores for moistness and tenderness.

The enzyme Novamyl® makes bread stay fresh longer and thereby contributes to cut down food waste

Danish Enzymes are the Solutions of Tomorrow

The Danish food cluster already has a leading role in terms of science and development and contributes constantly to meet the demand of the growing numbers of consumers. In addition, the Danish ingredient business contributes to a more sustainable production, making the enzyme industry a part of the Danish solutions of tomorrow.