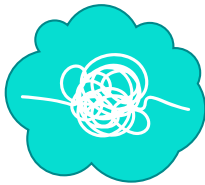


# NON-DAIRY M\*LK FORMULATION BRINGS MANY CHALLENGES, BUT WE'VE GOT THE ANSWER.



LOW FOAMING



CURLING



SEPARATION



POOR MOUTHFEEL



LOW PROTEIN



HIGH SUGAR (G1+G2)

Meet the missing pieces of your non-dairy m\*lk puzzle – enzymes!



## PROTEIN

Improve the functional properties of proteins, including solubility and stability in low pH

## SUGAR

Optimize sugar content by converting simple sugars (G1 and G2) to complex sugars (G3+) and unlocking natural sweetness

## LIPIDS

Modify lipid properties to boost emulsification and foamability

# DISCOVER THE POSSIBILITIES WITH AMANO'S INNOVATIVE ENZYME SOLUTIONS

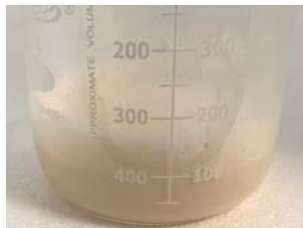
## IMPROVE FOAMABILITY

Without Enzymes



Large, sparse bubbles

With Enzymes



Thick layer of dense, smooth foam



Poor foam retention



Excellent foam retention

## ELIMINATE SEPARATION & CURDLING IN COFFEE

Without Enzymes



Separation

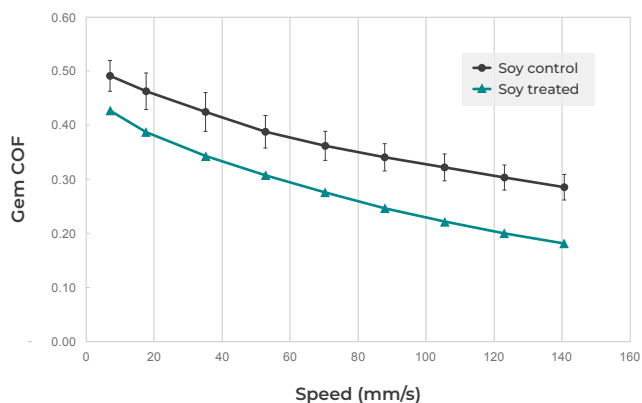
With Enzymes



Curdling

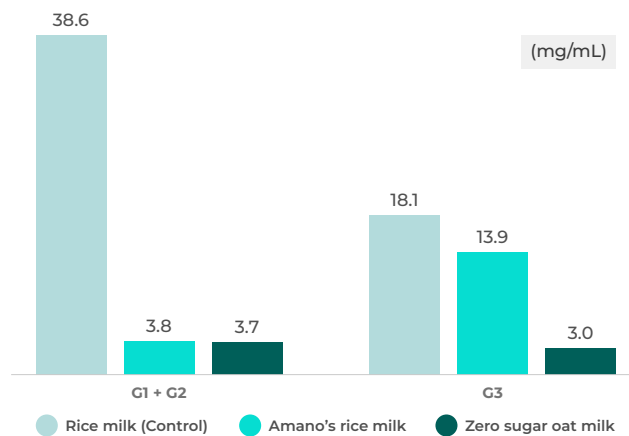
## ENHANCE MOUTHFEEL

With artificial saliva (15% volume added)



Sensory evaluation confirms lower friction coefficient and improved mouthfeel in enzyme-treated sample of soymilk

## OPTIMIZE SUGAR CONTENT



Enzyme-treated rice milk contains less than 0.5% sugar\*, but over double the sweetness of zero sugar oat milk for a more pleasant flavor.

\*0.5% sugar = 5mg/mL of G1 + G2

As your creative partner for innovative non-dairy m\*lk solutions and expert services, our specialty enzymes can elevate your m\*lk formulations to improve key features, from functionality to flavor.

To learn more: [Get in touch with an Amano expert](#)

[amano-enzyme.com](http://amano-enzyme.com)