

The world market for improved food protein products has never been so rich.

Novo problem-solving enzyme technology has never been so advanced.

Since the world began exploring the use of new protein sources as food 20 years ago, there have been both breakthroughs and failures. The market remains enormous. The needs urgent. The key is the discovery of methodologies that substantially improve the functional properties of food proteins.

Novo, the world's leading producer of industrial enzymes, pioneered the enzymatic purification and modification of food proteins. Utilizing Alcalase® and Neutrase®, Novo's proven proteolytic enzymes, the controlled modification of food proteins has progressed. The resultant degradation is comparable to digestion in principle; the properties of solubility, viscosity, emulsification capacity, whipping expansion and taste are significantly improved.

Come study the functional properties of food proteins we have innovated. Drawing upon its unprecedented enzyme technology, Novo will work with you in the development of customized systems that will provide answers and momentum in your search for new markets and improved food products. Call us!

NOVO



NOVO Laboratories Inc.,
59 Danbury Rd., Wilton, Conn. 06897
(203) 762-2401

