

# TAKABIO

⇒ Food Enzyme Experts



**Improved  
processes**



**Better flavors  
& textures**



**Sustainable  
solutions**



## Your Goals, Our Enzymes

**TAKABIO enzymes** help food & beverage producers unlock **performance and value in every batch.**

- ⇒ High-performance **enzymatic activities** for enhanced food processing efficiency
- ⇒ Reduce production costs
- ⇒ Create new textures, flavors and experiences consumers love
- ⇒ **KOJI-fermented enzymes:** traditional **SOLID-STATE** processes, modern performances

## Why TAKABIO?

**TAKABIO** is your global partner for premium food enzymes helping leading brands turn their goals into reality.

- ⇒ **30+ years of enzyme innovation**, inspired by Dr. Jokichi Takamine
- ⇒ **Global operations** in Europe, Asia, North & Latin America



- ⇒ Trusted partner of Shin Nihon Chemical, **Japan's leading enzyme producer**
- ⇒ **Global food and beverage manufacturers customers**

## A large & unique enzyme portfolio

The **Sumizyme®** enzyme portfolio for a wide range of applications:

- Bakery
- Winemaking
- Fruits & vegetables processing
- Dairy processing
- Plant-based products
- Protein hydrolysis
- Yeast processing
- Tea & coffee processing
- Dietary supplement
- Biotech & pharma
- Organic food

## What Makes Us Different?

- ⇒ Enzymes produced by **non-GMO microorganisms**
- ⇒ **Suitable for organic food applications**
- ⇒ **Customized formulations** from advanced R&D
- ⇒ **End-to-end support:** samples → scale-up → logistics

**Ready to achieve  
your Goals?**



**Request** a sample  
or technical  
consultation

**TAKABIO**  
Bio solutions for life  
[www.takabio.com](http://www.takabio.com)

# TAKABIO ENZYMES HELP UNLOCK PERFORMANCE AND VALUE IN EVERY BATCH

[www.takabio.com](http://www.takabio.com)



## Bakery

- Enhance dough handling
- Improve crumb structure, extend freshness
- Support consistent, high-quality breadmaking



## Dairy

- Ensure precise milk coagulation, proteolysis, ripening
- Enhance flavor development
- Delivering superior quality cheeses

## Dietary supplements

- Effective digestive enzymes of certified origin



## Biotech & Pharma

- Contribute to the production of natural extracts, fragrances, and cosmetic
- Improve processing performance
- By-products up-cycling



## Protein hydrolysis

- Improve taste profile, savory, umami
- Boost solubility & foaming properties
- Reduce viscosity and bitterness
- Improve digestibility



## Tea & Coffee

- Enhance extraction, clarity, and flavor
- Create more consistent and appealing beverages

## Yeast processing

- Hydrolyze yeast cell walls
- Boost fermentation efficiency
- Unlock rich umami flavors for savory applications



## Plant-based products

- Release natural sugars for sweeter taste
- Increase protein content and reduce viscosity
- Create more nutritious soy, oat, nut, and other plant-based drinks



## Winemaking

- Support compaction of lees
- Improve clarity and filtration
- Boost extraction of valuable grape colors
- Enhance aroma release



## Fruits & Vegetables

- Maximize juice yield
- Improve filtration
- Reduce water consumption
- Enhance clarity
- Improve fruit texture and firmness

Our **ENZYMES** are suitable for **ORGANIC FOOD & BEVERAGE**