

**DELVO-STAR®**

The art of cheese made simpler

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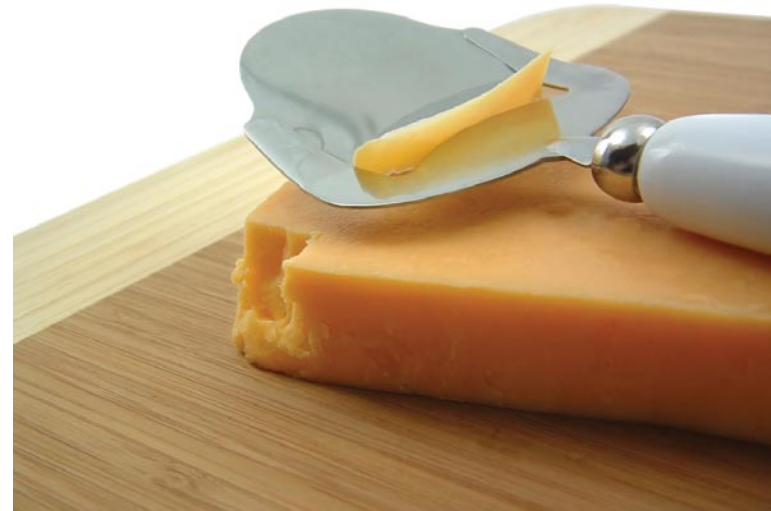
## The revolutionary DELVO-STAR® Rapid Starter-Preparation system

It's a simple answer for cheese makers who seek:

- faster cheese making
- lower cost per ton of cheese
- higher cheese yield
- consistent and reproducible flavor and texture
- flexible production planning
- sustainable, eco-friendly operations

We say simple, because it is. Forget dusty, hard to handle media, because you don't need it. DELVO-STAR® self-starts in pasteurized milk. Say goodbye to media bag waste and starter room errors as well.

All you need is your existing starter tank, and a simple sanitary connector to the aseptic DELVO-STAR® bag. For essentially no capital investment at all, you can double your starter room capacity. Because with DELVO-STAR® you're ready to transfer to the cheese vat in 6 short hours...not the 14 hours or more required by traditional methods.



### DELVO-STAR® delivers the same cheese you've always made...only faster

Rest assured that your craftsmanship and DELVO-STAR® go hand in hand. Your procedures are streamlined, but your product keeps its distinct character. In fact, flavor development is guaranteed. You even have the flexibility to manufacture current-cut and aged cheeses with the same culture.

The flavor you expect. Fast production. Freedom to meet your changing needs. The future of cheese production is here, with DELVO-STAR®

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Plus, the multiple strains offered in the DELVO-STAR® culture range deliver outstanding phage protection. Very short lag time from inoculation to coagulant addition speeds things up even more, while increased milk through-put maximizes yield.

So, while you change virtually nothing in your production system, you change everything about your production economics!