

# Taste, texture and health

## Enjoy it all



## Cheese portfolio

At DSM in Food & Beverage we know cheese inside and out. From cost-effective to premium cheese, we work alongside you to create the best product - from boosting vitamins to reducing fat and salt, to creating healthier options without impacting taste. And all while delivering consistent production and reduced carbon footprint. With our science-based ingredients, expertise and solutions you can create delicious, nutritious, sustainable cheese. Enjoy it all!

For more info





# Science-based solutions to meet your needs

At DSM we're striving for a world where customers (and consumers) don't have to choose between taste, texture and the health. We want you to enjoy it all - via comprehensive solutions that meet your needs.

## We're with you everywhere and every step of the way

You can benefit from technical, sales and application teams who know your product and production processes – and are ready to help you worldwide: all supported by global pilot plant facilities (both internal and external) that enable us to develop and refine the solution we offer you. We can also work with you in-depth to identify product quality and profitability improvement opportunities. For example, our phage monitoring provides the deepest understanding of phage management in cheese processes (including phage surveys). We even provide training on this topic. Pleasing consumers isn't an easy job; but you can be sure that at DSM we share your passion to produce delicious, nutritious and sustainable products that people love. Enjoy it all!

## An extensive portfolio for every possible need:

|                                |   |  |
|--------------------------------|---|--|
| Cultures                       | <b>Starter cultures</b><br><b>Delvo®Cheese,</b><br><b>Ceska®Star,</b><br><b>Delvo®Fresh</b>               | High-quality acidifier cultures, specially developed for every cheese type to optimize production while improving flavor and quality.  |
|                                | <b>Adjunct cultures</b><br><b>Flavor Wheel™</b>   | Versatile adjunct cultures (including Ceska®Star and Delvo®ADD) that create a unique taste profile.  |
|                                | <b>Protective cultures</b><br><b>Dairy Safe™,</b><br><b>Delvo®Guard</b>                                   | Dairy Safe™ bioprotective cultures deliver a natural, all-in-one solution of acidification, bioprotection and improved flavor - while avoiding spoilage. Delvo®Guard is a range of protective cultures that naturally extend shelf life.                                     |
|                                | <b>Customized cultures</b><br><b>Delvo®TAM</b>  | Customized culture blends, developed by our expert team.   |
| Enzymes                        | <b>Accelerzyme®, Lipase,</b><br><b>Maxiren®, Fromase®,</b><br><b>Milase® Premium,</b><br><b>Maxilact®</b> | Essential enzymes for the production of tasty and healthy cheese.  |
| Biopreservatives               | <b>Delvo®Cid, Delvo®Nis</b><br><b>Delvo®Zyme</b>  | A family of biopreservatives that enable you to replace artificial preservatives and extend shelf life across a wide range of applications.  |
| Coating and ripening solutions | <b>Delvo®Coat &amp;</b><br><b>Ceska®Coat,</b><br><b>Pack-Age®</b>   | Natural cheese-ripening solutions that offer unmatched protection against yeast and mold, while optimizing your process and boosting brand recognition by adding color.  |
| Process solutions              | <b>Ceska®Lact,</b><br><b>Ceska®Media &amp;</b><br><b>Delvo®Media</b>                                      | Label-friendly butter ingredients for creating pH-targeted lactic butter with a great taste.<br>A media portfolio that optimizes nutritional consistency across various compositions, buffering capacities and solubility levels for an optimized bulk culture fermentation. |
| Colors                         | <b>Anatto,</b><br><b>Quali®-Carotene</b>  | Tailor-made coloration solutions that meet your precise product specifications while offering unique advantages in supply, cost, quality, application and regulatory requirements.   |
| Antibiotic residue tests       | <b>Delvotest®</b>   | This internationally validated antibiotic residue test has the broadest spectrum on the market - enabling accurate reliable results.   |
| Phage management solutions     | <b>Delvo®Phage test kit</b><br><b>Delvo®Analytics</b>   | Delvo®Phage test kit provides the fastest and most accurate phage quantification in the market, within one hour. The Delvo®Analytics digital platform delivers trusted phage analysis of your whey samples plus culture rotation advice from DSM experts, available 24-7.    |
| Vitamins & premixes            | <b>Quali®</b>   | An extensive family of vitamins and nutrients with a high-quality nutritional profile.   |

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