

# What if your cheddar challenges could just melt away?



Enjoy greater taste, texture and efficiency – with our solutions for cheddar

At DSM we know that meeting both consumer and commercial needs in cheddar cheese production isn't an easy job. That's why we offer you a complete, tailor-made solution that delivers better taste and texture – with greater efficiency. Our family of cultures, coagulants, enzymes, bulk starters and media – and deep industry expertise – help you create a product that delights people while delivering profitability.

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**DSM**

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# Whatever your cheddar challenge, we'll help you solve it

From block cheddar to table cheddar to specialty cheddar, we offer you a comprehensive solution designed to deliver the specific cheddar flavor that consumers enjoy. At the same time, you can enjoy reliable, consistent acidification performance and robust culture rotations for more efficient cheese production.

So how do we help you build taste? You can start with our Delvo®Cheese CH range of starter cultures which create consistently high-quality and phage-robust cheddar with unique taste and texture – and all at consistent acidification speed. To boost flavor development even further you can add our Maxiren® XDS coagulant. Not only does it support cheddar during ripening and eliminate off-flavors, this fermentation-produced chymosin also improves texture while unlocking productivity efficiencies and energy savings. Less really is more – although we offer much more: including the DSM Flavor Wheel™. This unique selection of adjunct cultures gives your cheddar that tailored signature flavor. Enjoy it all.

## What you need:

- ✔ **Consistent and reliable cheddar production** with optimal acidification and yield.
- ✔ **Improved texture and taste** that meets evolving consumer needs.
- ✔ **A trusted cheddar partner** that's more than just a ingredients supplier.

## What we deliver:

- ✔ **Improved production efficiency** with more reliable acidification and robust rotations.
- ✔ **Differentiated taste and texture** with our proven cultures and coagulants.
- ✔ **A global team of cheddar experts** able to boost your quality and profitability.

## Delvo®Cheese CH Range: the DSM cheddar culture portfolio

DVC Options	Product composition	Application	Benefits
<b>Delvo®Cheese CH-120</b>	<i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i> , <i>Streptococcus thermophilus</i>	<b>Industrial cheddar</b>	<ul style="list-style-type: none"> <li>• Balanced, neutral flavor development</li> <li>• Fast acidification process</li> </ul>
<b>Delvo®Cheese CH-250</b>	<i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i> , <i>Streptococcus thermophilus</i>	<b>Table cheddar</b> <b>Industrial and retail cheddar</b>	<ul style="list-style-type: none"> <li>• Premium classic cheddar flavor style</li> <li>• Ideal alternative to bulk starter</li> <li>• Combine with adjuncts for unique solutions</li> </ul>
<b>Delvo®Cheese CH-220</b>	<i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i> , <i>Streptococcus thermophilus</i>	<b>Table cheddar</b> <b>Industrial and retail cheddar</b>	<ul style="list-style-type: none"> <li>• Classic British cheddar taste profile</li> <li>• Perfect base to enhance and differentiate cheese characteristics with adjunct cultures</li> </ul>
<b>Delvo®Cheese CH-300</b>	<i>Lactococcus lactis ssp. lactis &amp; var diacetylactis</i> <i>Lactococcus lactis ssp. cremoris</i> , <i>Leuconostoc sp.</i> <i>Lactobacillus rhamnosus</i> <i>Streptococcus thermophilus</i>	<b>Premium cheddar</b> <b>Red Leicester</b>	<ul style="list-style-type: none"> <li>• Authentic traditional British cheddar style</li> <li>• Early flavor development. Evolves in savory complexity over time</li> <li>• Contains some gas producers for creating slightly open texture</li> </ul>

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