

# Create signature cheese taste: with Flavor Wheel™



With cheese consumption expected to continue growing over the next five years\* how do you keep up with the changing tastes of discerning consumers everywhere? Well, our experts asked themselves the same question - and created Flavor Wheel™: a unique family of adjunct cultures for hard and semi-hard cheese. With these direct-to-vat cultures we'll help you develop signature flavor fast and effectively - from sweet and buttery flavors to savory, roasted and mature notes. Enjoy it all.

\*Euromonitor 2022



# Our ingredients for success

Flavor Wheel™ is ideal for various hard and semi-hard cheeses (including Gouda, Cheddar and Monterey Jack) – and based on all types of milk. You can use these adjunct cultures in any combination to create a world of flavor choice - with different notes and profile: all with excellent taste and texture and always supported by our experts. So, if you want to create award-winning cheese, why not give Flavor Wheel™ a spin?

## Insights & key ingredients



### Ceska® Star & Delvo® ADD cultures

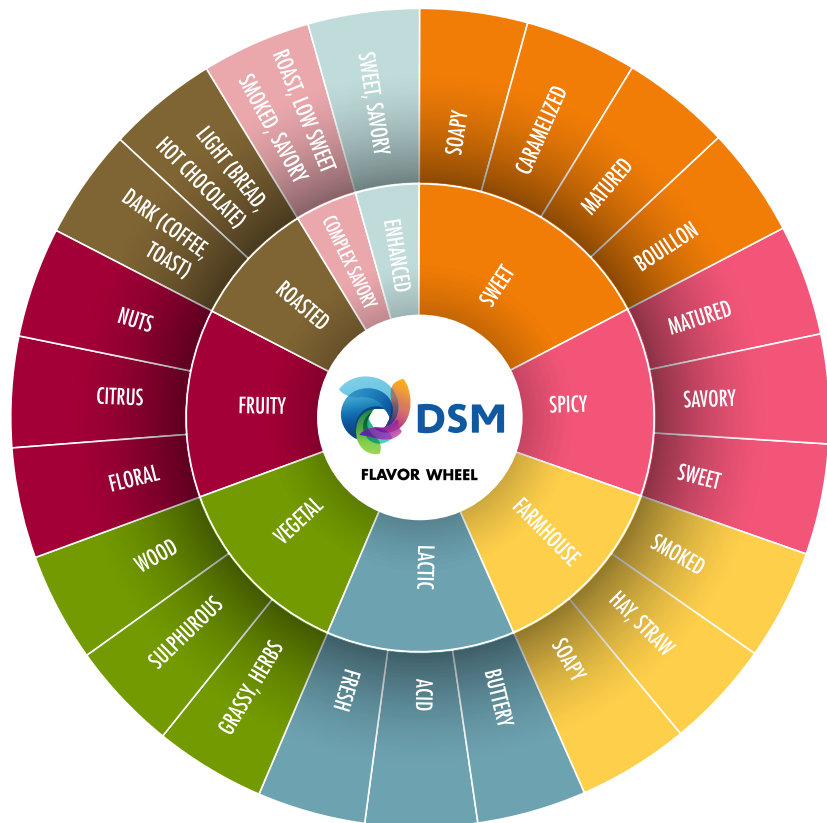
From sweet and buttery flavors to savory, roasted and mature notes (and beyond) these adjunct cultures can be used in any combination to help you create the perfect product.



### Easy-to-use for fast results

Our Flavor Wheel™ cultures build on the flavorful acidification already created by our starter cultures. Simply add them directly to the cheese vat in combination with any acidifying system (bulk starter as well as DVC).

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