

Lower your footprint: with rapid ripening and reduced losses



Imagine if you could build full flavor in your cheese in a uniquely sustainable way – faster, with fewer losses and a lower footprint? Well, now we've made it a reality by combining two of our leading offerings into one convenient solution for hard-and semi-hard cheeses at FIE. Our Pack-Age® breathable membrane delivers protection, improved ripening yields and stable flavor formation; while our Flavor Wheel™ cultures then guide the signature flavor to create a differentiated product. A true step forward in sustainable cheese. Enjoy it all.



Our ingredients for success

This solution is the full package – literally. It starts with Pack-Age®, our sustainable, breathable membrane that lowers your footprint by reducing losses while enabling rind and taste formation (whether earlier in the ripening process or at moment of delivery to your customer). Ideal for all cheesemakers (including medium-and-small operations), it can also be used for down-cycling after use. This is complemented by our Flavor Wheel™ adjunct cultures, which create a world of flavor choice with different notes and profiles that can accelerate ripening and take your cheese in exciting new directions.

Insights & key ingredients



Pack-Age®

This unique, breathable membrane is a fast and effective way to develop great taste and texture in ripened cheeses.



Flavor Wheel™

Our Flavor Wheel™ cultures build diversification based 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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