

Cheese Cultures

Lindsey Jahn, Associate Editor



Delvo® Cheese CC-300 and Delvo® Cheese CC-200 have been developed to allow medium and large scale cheese producers to create dairy products with great texture and mouthfeel, while maximizing profits through optimized processes. The CC-300 range features set times between 5 and 5.5 hours, and provides fast and consistent acidification as well as a higher curd integrity to allow a more accurate dosage of the cream. The result is a more optimized and cost-effective cheese making process with improved yield and optimum product quality. The CC-200 range was developed for cheese plants using mesophilic solutions, and delivers improved phage protection with four rotations and superior curd integrity. Both range cultures are able to preserve the fresh and characteristic mild flavor over the course of the product's shelf life.

DSM, www.dsm.com [1]

Source URL (retrieved on 01/26/2015 - 1:59pm):

<http://www.foodmanufacturing.com/product-releases/2014/01/cheese-cultures>

Links:

[1] <http://www.dsm.com>