

Everything you need to produce the perfect cheese

Portfolio 2020
Middle East & Africa



Delvo®TEC freeze dried cultures

Our core portfolio of Delvo®TEC freeze-dried cultures are blends of acidifiers and flavor cultures, specifically developed for every cheese type – to optimize cheese production, while improving cheese flavor and quality.

Product range	Product composition	Application	Benefits
Continental Cheese			
Delvo®TEC MT-50	<i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i> , <i>Streptococcus thermophilus</i>	<ul style="list-style-type: none"> • Young Continental • White brined cheese • Mozzarella • Cream cheese 	<ul style="list-style-type: none"> • Mild and slightly acid taste profile • Faster acidification • No eyes in the texture
Delvo®TEC DX-33	<i>Leuconostoc mesenteroides ssp. cremoris</i> , <i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i> , <i>Lactococcus lactis ssp. lactis biovar diacetylactis</i>	<ul style="list-style-type: none"> • Enhanced Continental • White brined cheese • Cream cheese 	<ul style="list-style-type: none"> • Clean and slightly fruity taste profile • Regular acidification • Few eyes in the texture
Mozzarella			
Delvo®TEC TS-80	<i>Streptococcus thermophilus</i>	<ul style="list-style-type: none"> • Mozzarella 	<ul style="list-style-type: none"> • Designed for traditional European taste and texture profiles
White Cheese			
Delvo®TEC LL-50	<i>Lactococcus lactis ssp. lactis</i> , <i>Lactococcus lactis ssp. cremoris</i>	<ul style="list-style-type: none"> • White Cheese • Young continental cheese 	<ul style="list-style-type: none"> • Mild taste profile • Creamy texture • Meso culture
Italian Cheese			
Delvo®TEC HT-10	<i>Streptococcus thermophilus</i> , <i>Lactobacillus helveticus</i>	<ul style="list-style-type: none"> • Classical Italian cheese 	<ul style="list-style-type: none"> • Regular taste development • Faster acidification • Excellent texture and flavor for Italian cheese

Coagulant enzymes

DSM's offers unique preservative-free microbial and fermentation-based chymosin enzymes, Kosher and Halal. Using the right vegetarian and preservative-free coagulant enzymes allows manufacturers to address consumer demands for clean and clear label dairy and at the same time delivering a well- controlled proteolysis that meets the highest industrial standards in efficacy, taste and texture.

Product range	Product composition	Application	Benefits
Maxiren®XDS	Chymosin preparation derived from a selected strain of the dairy yeast, <i>Kluyveromyces lactis</i>	<ul style="list-style-type: none"> • The most specific and pure coagulant on the market • Less influenced by calcium and pH parameters, leading to a more constant gelation and curd particle size. • Lower proteolytic activity during ripening. This will result in lower moisture variation during the year, and presents high economic advantages 	<ul style="list-style-type: none"> • Benzoate-free • Extended shelf life and reduced bitterness • Better cheese texture, reduced cheese losses by 10% during slicing, dicing and shredding • Improved moisture distribution in the cheese, and lower variation between cheese batches during the year

We have developed a competitive granulate range for Maxiren® and Fromase®. Ask your contactperson for the availability and IMCU strength.

DSM FOOD SPECIALTIES

DSM Food Specialties is part of Royal DSM. We provide ingredients and solutions that enable our customers to make healthier and more sustainable consumer food and beverage products. For more information: info.food@dsm.com | dsm.com/foodspecialties

DSM – BRIGHT SCIENCE. BRIGHTER LIVING.™

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