



ORGANIC PRESERVATION OF CHEESE SHOWCASE

The right impact on **taste and texture**


CSK
food enrichment

ingredients

Are you searching for a nitrate-free alternative to preserve your Gouda cheese? Do you make organic cheese? Are you trying to make good cheese in Europe with milk of varying quality? CSK is the ideal partner for you.

ORGANIC PRESERVATION OF CHEESE

Trends

The organic cheese market has an enormous growth potential in both the Netherlands and the rest of Europe. Consumers increasingly demand more honest, traditionally made organic products, preferably without artificial chemical additives.

Consumer experience is essential for a new product. We foresee great opportunities in the eco-trend. Besides the products' traditional and organic image, good taste, smell and colour are the determining factors. Cheese just has to taste right.

Successful system

CSK has developed an unique and powerful concept to naturally preserve organic cheese. Our Dairysafe products achieve a natural result without any extra additives. The Dairysafe cultures ripen cheese to a great Gouda taste.

Would you like to (further) develop products for the growing market of organic cheese, or rather cross over to preserve the cheese you already produce with organic methods? CSK offers a proven system. Our experienced technologists are there for support during the entire production process. Total involvement is our way of doing business.

Various aspects determine Dairysafe's success:

- natural preservation: no other additives are necessary for preservation;
- easily applied system;
- cost reduction of product losses in organic production;
- applicable to local farmer's and goat's cheeses;
- to be used for milk of varying origin and quality – the production of good cheese from diminished quality of milk;
- robust system with different alternatives for your specific situation.

CSK's vision

We view the wider use & application of organic preservation cultures as a challenge in the near future. We intend to apply our cultures to:

- fresh cheese;
- fluid fermented dairy products;
- cheese to which nisine is added (meltable cheese).

Client-oriented results

The product you require is the starting point for further developments. A successful application is heavily dependent on the raw materials used and your process. Together, we will creatively come up with the best solution. CSK is eager to work with you to develop your product.



MORE INFORMATION

For more information please contact:

Harm Abma | Western Europe

CSK Food Enrichment BV
Pallasweg 1, 8938 AS Leeuwarden
P.O. Box 225, 8901 BA Leeuwarden
The Netherlands

Phone: +31 58 284 42 66

Fax: +31 58 284 42 10

Mobile: +31 622 49 83 64

E-mail: h.abma@cskfood.com

Web: www.cskfood.com