



A greater choice of cheese flavor?

The flexible way to differentiate your
cheese with Flavor Wheel™ cultures

When it comes to creating signature cheese, we all know it starts with a taste. The question is: which way do you – and your customers – want to go? From sweet and buttery flavors to savory, roasted and mature notes, our Flavor Wheel™ cultures help you meet ever-evolving consumer tastes in hard and semi-hard cheese and get your product to market faster. So why not take it for a spin?

Flavor Wheel™: featuring Ceska®Star & Delvo®ADD adjunct cultures

The Flavor Wheel™ concept is based on our broad range of Ceska®Star & Delvo®ADD adjunct cultures, proven over 50 years to add signature flavor profiles to all kinds of cheese, from Gouda and Cheddar to Monterey Jack. The result: award-winning cheese with excellent taste and texture – and faster ripening times.

You can use these adjunct cultures in any combination to help create the perfect product; building on the flavorful acidification already created by our starter cultures. Simply add them directly to the cheese vat in combination with any complex starter culture to create a whole world of different cheese flavor. Sweet, spicy, fruity, nutty...whatever direction you want to go, we'll take you there with Flavor Wheel™.

What customers need:

- ✓ **Differentiation**
on cheese taste.
- ✓ **Flexibility**
in flavor creation.
- ✓ **Greater speed**
with faster ripening times.
- ✓ **Proven**
application support.

What Flavor Wheel™ delivers:

- ✓ **A world of flavor choice**
with different notes and profiles.
- ✓ **Easy-to-use cultures**
that integrate seamlessly with production.
- ✓ **Increased efficiency**
with faster flavor development.
- ✓ **A global team**
of cheese and dairy experts.

Meet the Flavor Wheel™!

See how you can cater to ever-changing consumer tastes – and create a premium product that stands out on the shelves.



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