

We've got your cheese coating covered

Ceska[®]Coat & Delvo[®]Coat: superior performance & microbial protection

How do you protect your cheese while maintaining a delicious and appealing product in an ever more complex regulatory landscape? Look no further than our Ceska[®]Coat & Delvo[®]Coat cheese coatings. They protect your cheese against microbial spoilage during ripening and shelf life. But they also maintain taste and texture with an appetizing appearance in a range of colors – all while meeting your regulatory and labelling needs. The result: peace of mind for you and your customers.

info.food@dsm.com

NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Ceska[®]Coat & Delvo[®]Coat: the total solution for cheese coatings

Ceska[®]Coat & Delvo[®]Coat deliver superior performance in coverage, cuttability and application performance - whatever your coated cheese type or process. But they do a whole lot more by increasing microbial protection against molds and yeast by up to 50% while reducing the dosage of preservatives. Ceska[®]Coat & Delvo[®]Coat are also available in a range of colors - enabling you to differentiate your cheese.

Customers need:

- ✓ **The highest microbial protection available**
with minimum use of preservatives.
- ✓ **A differentiated product**
that consumers find appetizing and appealing.
- ✓ **Compliance**
with local regulatory and labelling requirements.

What Ceska[®]Coat & Delvo[®]Coat deliver:

- ✓ **Up to 50% increased microbial protection**
against molds and yeast, while reducing preservation.
- ✓ **Superior performance**
for all cheese types and processes, available in a range of colors.
- ✓ **Full regulatory and label compliance,**
fulfilling global and regional needs.



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