

Need a hand with Swiss cheese? Discover Delvo[®]Cheese SW-250!

The global market is booming, but creating the desired characteristics in Swiss cheese is no simple task. That's why our specialist experts have been working hard to provide you with a complete Swiss cheese portfolio to answer all your needs.



Where do we stand?

Traditional production processes have struggled to meet the growth in demand for tasty, convenient processed cheese products that can provide attributes like longer shelf life and improved sliceability in an affordable, efficient way. Delvo[®]Cheese SW-250, perfectly complements our Delvo[®]Cheese SW range, creating a complete solution to overcome these challenges.

Stay ahead of the curve

Delvo[®]Cheese SW-250 answers consumer demand for tasty, ready-to-use Swiss cheese. Its robust acidification at high temperatures with a low dosage reduces ripening time and guarantees faster, cost-effective production. It also delivers consistent end quality and sensory profile – providing excellent flavor, texture and signature eye formation – allowing you to rapidly answer changing market needs.

Read enclosed paper to learn more about new Swiss cheese opportunities.