

## Press Release

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DSM Food Specialties  
P.O. Box 1, 2600 MA Delft  
The Netherlands  
phone +31 (0) 15 279 3474  
fax +31 (0) 15 279 3540  
email [info.food@dsm.com](mailto:info.food@dsm.com)  
[www.dsm.com/food](http://www.dsm.com/food)

### DSM's Pack-Age<sup>®</sup> opens up new market for natural crust cheeses

Producers of specialty cheeses such as Raclette, Comté and Cantal, can benefit from increased shelf life and more flexibility in their logistics. Pack-Age<sup>®</sup> is a moisture-permeable cheese membrane which can be used to pack and preserve natural crust cheeses. Compared to traditional paper bags and (micro-perforated) barrier films, the cheese crust quality is maintained for longer, resulting in less cheese waste and creating new exporting opportunities.

The specific permeability of Pack-Age prevents sticky or slimy cheese surfaces, off-flavors and off-taste throughout shelf life. The crust is one of the main characteristics consumers value in natural crust cheeses and its appearance influences consumer preference. Maintaining crust quality, as well as organoleptic properties, extends the shelf life of these cheeses. With Pack-Age, an extension of 3 to 6 weeks can be achieved depending on the cheese type.

Increased shelf-life opens up markets outside Europe, such as the U.S., where the demand for these specialty cheeses is rising. Not only companies that are exporting cheese benefit from the extended shelf life and improved crust quality, also retailers can keep the cheese for longer on their supermarket shelves. Furthermore, seasonal cheese producers (e.g. Raclette cheese producers) benefit as they can add more flexibility in their production because they can keep their cheese for longer on stock.

Pack-Age is a clean-label solution that improves crust quality and avoids unwanted growth of micro-organisms on the cheese. The moisture-permeability membrane properties limit cheese weight loss during the maturation process as well as during stock management and transport, while maintaining organoleptic properties and crust quality. Pack-Age contributes to a more sustainable cheese production in which less cheese is wasted and specialty cheese becomes available for more consumers all over the world.

Pack-Age is a patented technology.

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Or find us on:    

**For more information:**

DSM Food Specialties  
Jose Roseboom  
tel. +31 (0) 15 279 2616  
fax +31 (0) 15 279 3540  
e-mail [jose.roseboom@dsm.com](mailto:jose.roseboom@dsm.com)

Barrett Dixon Bell  
Francesca Goudousaki/Jenny Winter  
tel. +44 (0) 161 925 4700  
fax +44 (0) 161 925 4701  
email [francesca@bdb.co.uk/](mailto:francesca@bdb.co.uk/)  
[jennywinter@bdb.co.uk](mailto:jennywinter@bdb.co.uk)

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