

## Press Release

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### DSM launches new cultures for low-fat cheese

**DSM has extended its portfolio of Continental cheese solutions to meet the consumer demand for healthier cheese options. Delvo®Cheese CT-Light enhances the texture and taste of low-fat cheese, giving the impression of a full-fat product but with fewer calories.**

Continental cheeses, such as Manchego, Gouda and Edam, each have a distinct flavor profile and are nutrient-dense. They provide protein, calcium, and vitamins A and B12, but are often high in fat. Efforts to reduce fat content have been challenging, with consumers unwilling to accept the resulting changes to taste and texture.

Delvo®Cheese CT-Light allows cheesemakers to create continental cheeses using low-fat milk with the same taste and texture that consumers expect from a full-fat product. During the cheese making process, the culture replaces fat with water without any negative impact on physical or sensory properties. With Delvo®Cheese CT-Light, fat can be reduced by 30% or more, alongside a significant cut in calories. This is done without additives or stabilizers.

*“Consumers today are increasingly looking for ways to get the best nutrition they can, without compromising on taste,” says Gert van den Hoven, Product Application Specialist for Cheese at DSM. “Low-fat or reduced-fat cheese is something they can really feel good about. It is made with all-natural ingredients, is nutritious and, when manufactured with our cultures, has the same taste and indulgence as the original versions.”*

DSM works with cheese producers to create more value from their products including healthier, great-tasting cheese. With over 100 years’ experience in cultures and coagulants, DSM offers one of the broadest portfolios of dairy solutions, enabling better food for everyone.

**ENDS**

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Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in Life Sciences and Materials Sciences DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously. DSM delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees. The company is listed on Euronext Amsterdam. More information can be found at [www.dsm.com](http://www.dsm.com).

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**Forward-looking statements**

This press release may contain forward-looking statements with respect to DSM's future (financial) performance and position. Such statements are based on current expectations, estimates and projections of DSM and information currently available to the company. DSM cautions readers that such statements involve certain risks and uncertainties that are difficult to predict and therefore it should be understood that many factors can cause actual performance and position to differ materially from these statements. DSM has no obligation to update the statements contained in this press release, unless required by law. The English language version of the press release is leading.