

Avoid late blowing: the clean-label way

Dairy Safe™: your assured bioprotection for cheese

Imagine an all-in-one solution for your cheese that delivers acidification, bioprotection and improved flavor – but with a clean label? If you think this isn't possible...it is. Our proven Dairy Safe™ cultures enable you to avoid the expense of late blowing without the use of preservatives, bringing peace of mind to you and your customers.

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NUTRITION · HEALTH · SUSTAINABLE LIVING



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BRIGHT SCIENCE. BRIGHTER LIVING.

Dairy Safe™ for assured bioprotection against late blowing and spoilage

For decades, manufacturers have relied on Dairy Safe™ to protect their cheese without the use of preservatives like nitrate or lysozyme – and all while delivering award-winning flavor. Our cultures are chosen from a nisin-producing species of *Lactococcus lactis* that are ideal for inhibiting growth of Gram-positive bacteria like *Clostridium tyrobutyricum* – thus preventing butyric acid fermentation.

By protecting your cheese against late blowing defects, Dairy Safe™ not only saves you the time and expense of producing a defective product; it also unlocks new revenue potential – by enabling you to upgrade your cheese whey to infant-nutrition quality.

What cheesemakers need:

- ✓ **Protection of cheese**
from late blowing effects.
- ✓ **A natural solution,**
minus preservatives.
- ✓ **Increased profitability**
from cheese production.

What Dairy Safe™ delivers:

- ✓ **Assured bioprotection**
appropriate high levels >150 units/g (>4 mg nisin/kg) cheese.
- ✓ **Natural preservation,**
with no nitrate or lysozyme.
- ✓ **Avoids product spoilage,**
benefitting product and planet.
- ✓ **New revenue potential**
through infant-nutrition quality of the cheese whey.

Dairy Safe™ Portfolio

Product type & functionality	Cultures and Phage rotation		
Dairy Safe™ non-gas	Ceska®Star D029		Ceska®Star D039
Dairy Safe™	Ceska®Star D229	Ceska®Star D449	Ceska®Star D559
Dairy Safe™ enhanced flavour	Ceska®Star D227	Ceska®Star D447	Ceska®Star D557
Dairy Safe™ adjuncts	Ceska®Star D700		Ceska®Star D800

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