



... A WAY TO **DISTINGUISH** YOUR RIPENED CHEESE

FLAVOR WHEEL™ CONCEPT



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Introduction

US consumers are becoming increasingly adventurous and interested in trying new cheeses with more distinctive flavor profiles. As a result, the market for high-quality, flavorful specialty cheeses has grown significantly. In response, CSK developed Flavor Wheel™, a range of adjuncts cultures to add extra quality to your cheese while working within your production parameters.

Features and benefits

Flavor development in cheese is a dynamic biochemical process that takes place during aging. The type of milk, processing conditions, microorganisms and enzymes present in the cheese all influence this process. In most cheese varieties proteolysis and subsequent amino acid catabolism are the main contributors to flavor development.

CSK invested considerable resources to screen and select strains with unique proteolytic, peptidolytic and other enzymatic activities to develop specific flavor profiles. These strains are now part of Flavor Wheel™. These cultures give cheese producers control of flavor development by adding complexity and dimension of flavors, in a consistent, customized manner.

Various flavor attributes - creamy and buttery, sweet and caramel, sharp and pungent, nutty and chocolatey, roasted or sulfuric - can be enhanced or developed with the application of Flavor Wheel™. Our team of scientists works continuously to extend the Flavor Wheel™ range to cover developing market needs.

Application

Flavor Wheel™ cultures are sold as concentrated frozen pellets and can be added directly to the cheese milk along with a standard acidifying culture. The range of cultures can be used alone or in combination to achieve the desired flavor profile to create new products or improve your existing product range.

Flavor Wheel™ can be used in American style cheese such as Cheddar, brined cheese like Gouda and Swiss, hard cheeses such as Parmesan and Asiago and soft cheeses like gorgonzola to add complexity, enhance key notes or balance flavor.

Expert Assistance

CSK, with headquarters and product located in Wisconsin, serves your business with a passion for cheese and offers custom solutions. Our cheese experts will work closely with you to explore the wide possibilities with Flavor Wheel™ and achieve optimal benefits from their use. For application advice and service, please contact a member of our U.S. staff.

About CSK

For over 100 years, CSK has provided ingredients to the dairy industry throughout Europe. Currently, CSK has operations in more than 40 countries, and our products are used in over 15% of all cheese produced worldwide. This large-scale success enables CSK to bring U.S. cheesemakers excellent dairy cultures for unique flavor development, solutions that fit your process, and an unwavering commitment to create the best product for your business.

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