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DSM craters new range of white cheese for milder tastes

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White cheese is commonly produced in Eastern Europe, the Balkans and the Middle East and consists of white brine curd cheeses of which Feta is the most globally appealing. These cheeses have seen a rise in popularity as they fit well with trends for a healthier diet and lifestyle; they are high in protein, can be used in small portions as a table cheese and combined with healthy foods, such as salads.

They can also be consumed as small cubes or can be crumbled, making them an attractive and versatile convenience food. DSM’s total solution enables white cheese producers to extend shelf-life and reduce bitterness, whilst providing a good texture profile and the possibility to differentiate on flavor. It also enables a fast fermentation and accelerates ripening to increase production efficiency.

A process scan to optimize production is provided, as well as a pro-active approach for controlling phage during culture performance in cheese production. Consisting of coagulants, cultures, lipases and technical support, the new range helps white cheese producers to create the next successful white cheese product.

DSM enables cheese producers to create better food for everyone and this unique solution enables the production of healthier, better-tasting cheese developed in the most efficient, affordable way with an extended shelf-life. With over 100 years’ experience in cultures and coagulants, DSM offers one of the broadest portfolios of dairy solutions, enabling better food for everyone.

Read online: https://nuffoodsspectrum.in/news/17/10983/dsm-craters-new-range-of-white-cheese-for-milder-tastes.html
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