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DuPont Nutrition & Health Introduces new Cheese Cultures

Two New Cheese Cultures Answer Productivity and Cheese Quality Needs for High-volume, Industrial Cheese Makers

By **Guest** | April 5, 2018



dupont-nutrition-health-introduces-new-cheese-cultures

> WordPress post #7229

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DuPont Nutrition & Health launched the latest innovations from the DuPont™ Danisco® range of ingredients: CHOOZIT® SWIFT 600 and CHOOZIT® AMERI-FLEX.

Developed to solve productivity and cheese quality needs for industrial-sized cheese makers, these starter cultures can be sampled in pizza cheeses and other unique food demos at the International Cheese Technology Exposition April 17-19 in Milwaukee, Wis. (Booth #1017).

Industrial pizza cheese and pasta filata makers need consistency and reliability in their operations. Under intense pressure to operate efficiently, cheese plants are sometimes forced to adjust their process times due to starter cultures that don’t perform consistently, which causes production delays that impact quality and ultimately the bottom line.

CHOOZIT® SWIFT 600 is the newest offering in the CHOOZIT® product line that has been available for years in the Americas and European markets.

This range of starter cultures provides a solution for high-volume industrial pizza cheese and pasta filata makers looking to increase productivity with no compromise on quality.

DuPont Nutrition & Health is also introducing CHOOZIT® AMERI-FLEX, for American style cheese, including cheddar, colby and jack. Similar to CHOOZIT® SWIFT 600, CHOOZIT® AMERI-FLEX are starter cultures that have been proven to improve quality and consistency of cheese production under a variety of different cheese-making parameters.

The most robust range available on the market today, CHOOZIT® SWIFT 600 is mostly resistant to bacteriophage and rarely impacted by changes in milk or the plant environment.

In comparison with other cheese cultures on the market, CHOOZIT® SWIFT 600 cultures are formulated for fast and consistent acidification time and produce more consistent texture. The result is fast-making pizza cheese, day after day.

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