

CHOOZIT™ Flavour Adjuncts



Cheese flavours under control

Flavour enhancement without bitterness is a growing demand on the market for hard and semi-hard cheese. Danisco's new CHOOZIT™ FLAV flavour adjuncts gives manufacturers perfect flavour control while significantly reducing the ripening time.

CHOOZIT™ FLAV responds to the growth of low-fat and premium cheeses, which has raised the need for increased flavour intensity and reduced bitterness. Developed from lactic acid bacteria, the range has been designed

by physico-chemical and sensorial analyses to produce the right flavour faster.

The high performing CHOOZIT™ FLAV range of 4 flavour adjuncts, developed from lactic acid bacteria, is Danisco's perfect solution for hard and semi-hard cheeses. Based on numerous physico-chemical analysis, such as casein breakdown, amino-acid contents, amino peptidase activities, and sensorial analysis, Danisco is able to precisely control the positioning of its new products in terms of sensorial descriptors.



DANISCO

First you add knowledge...

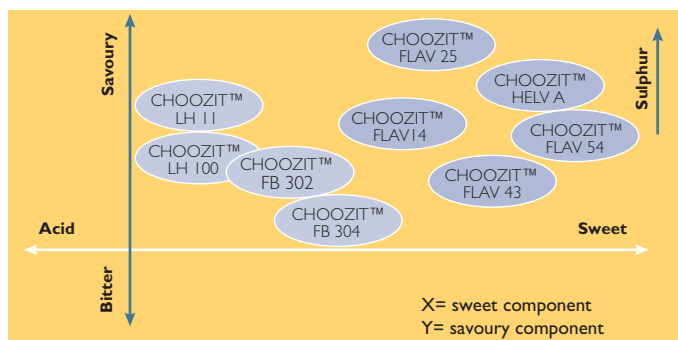


Benefits of using CHOOZIT™ FLAV Flavour Adjuncts

Product range	Processing benefits	Consumer benefits
DVI Flavour Adjuncts	<p>Accelerate flavour production and ripening (cost saving)</p> <p>Enhance overall flavour intensity</p> <p>Deliver customized flavour profile</p>	<p>Provide more intensely flavoured cheeses</p> <p>Improved flavour recognition from the consumer</p> <p>Ensure consistent taste and texture</p> <p>Qualitative aspects of your end products control</p>

Danisco range for flavour enhancement control through NSLAB

The new CHOOZIT™ FLAV range strongly enhances the flavour development in semi-hard and hard cheeses by way of key notes: savoury, sweet, acid or sulphur. It is then possible to achieve different styles of flavour. These strains also shorten ripening time and hence reducing significantly manufacturing costs.



CHOOZIT™ FLAV offer

Products	Composition	Dosage (/1,000 L)	Format	Comments
CHOOZIT™ FLAV 14	<i>Lb. plantarum</i>	0.2-1 dose	Freeze-dried	Enhances acid and savoury notes
CHOOZIT™ FLAV 25	<i>Lb. helveticus</i>	0.2-1 dose	Freeze-dried	Enhances sulphuric and savoury notes
CHOOZIT™ FLAV 43	<i>Pc. acidilactici</i>	0.2-1 dose	Freeze-dried	Develops sweet and savoury notes, and significantly reduces bitterness thanks to the pediocine production
CHOOZIT™ FLAV 54	<i>Lb. helveticus</i>	0.2-1 dose	Freeze-dried	Enhances highly sweet and savoury notes thanks to its autolysis properties
CHOOZIT™ HELV A	<i>Lb. helveticus</i>	0.2-1 dose	Frozen pellets	Enhances sweet and savoury notes
CHOOZIT™ LH 100	<i>Lb. helveticus</i>	2-4 DCU	Freeze-dried	Brings balanced and rounded notes
CHOOZIT™ LH 11	<i>Lb. helveticus</i>	2.5-5 DCU	Frozen pellets	Mostly savoury notes
CHOOZIT™ FB 302	<i>Lb. casei</i>	5 DCU	Frozen can	Balanced, rounded notes
CHOOZIT™ FB 304	<i>Lb. casei, Lb. helveticus</i>	5 DCU	Frozen can	Mostly sweet flavour notes
CHOOZIT™ Flavogard*	<i>Lc. lactis ssp. cremoris</i>	20-60 FLAPU**	Freeze-dried	Attenuated starter for bitterness prevention and texture improvement of low-fat cheeses

* Danisco patent inside

** FLAPU: Flavours amino - peptidase unit

DCU: Danisco Cultures Units

Lb. plantarum: *Lactobacillus plantarum*, *Lb. helveticus*: *Lactobacillus helveticus*, *Pc. acidilactici*: *Pediococcus acidilactici*, *Lc. lactis*: *Lactococcus lactis*, *Lb. casei*: *Lactobacillus casei*

Danisco Cultures Units (DCU)

Danisco has launched a new universal unit system for defining culture activities within the DVI lactic range. The Danisco

Cultures Units system (DCU) replaces all previous systems, harmonizes the dosage recommendations, and applies to all frozen and freeze-dried lactic DVI cultures. The

aim is to harmonise and standardise the previous systems, making the real activities of the cultures easily understandable whatever the product format.

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