

Stretch your mozzarella yield by up to 1.3%

Delvo[®]Cheese CP-500

The new Delvo[®]Cheese CP-500 culture range packs more moisture into your mozzarella – unlocking a yield increase of up to 1.3%. With improved stretchiness and meltability, it's also great news for pizza lovers: and you can boost yield and texture even further by adding our Maxiren[®]XDS coagulant. Ready to go further?



Setting a new standard with Delvo® Cheese CP-500

Welcome to a family of new cheese cultures for mozzarella with phage-robust rotations that set a new standard in cheese yield while improving the eating experience of pizza thanks to its outstanding stretch and melt behavior – especially when combined with our Maxiren®XDS coagulant.

Customers need:

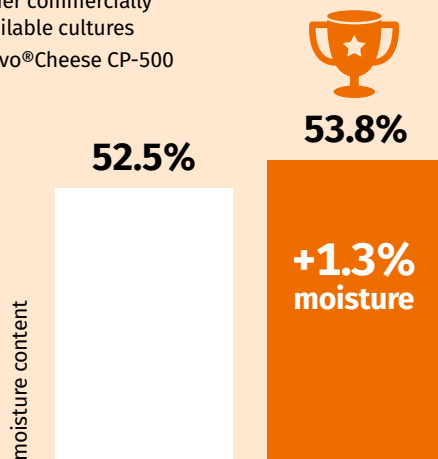
- ✓ **Profitability**
Processing efficiency is key to remain competitive.
- ✓ **Product quality**
Firm and consistent cheese for a better eating experience.

What Delvo® Cheese CP-500 delivers:

- ✓ **Higher yield by up to 1.3%**
With even greater yield - and texture - with Maxiren®XDS.
- ✓ **The best pizza eating experience**
With better stretch and melt behavior, less browning and better (buttery) taste Delvo® Cheese CP-500 gives the best pizza eating experience.
- ✓ **Superior sliceability**
Delvo® Cheese CP-500 and Maxiren®XDS are developed to work in perfect harmony, resulting in a firm texture with superior sliceability.

Yield increase up to 1.3%

Other commercially available cultures
Delvo® Cheese CP-500



Improved pizza eating experience



All DSM reported results are based on extensive industrial scale data in a broad range of mozzarella applications.

Call or visit our website for more information.

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800-826-8302 nelsonjameson.com