



THE DISTINGUISHING TASTE OF **CHEESE**
SHOWCASE

The right impact on **taste and texture**



ingredients

Would you like to be distinguished by the characteristic way your cheese tastes? Would you like to find a way to eliminate or mask undesirable flavours? Do you want to find the right taste to a strong positioned marketing concept? CSK is your ideal partner.

CHEESE THAT TASTES JUST RIGHT

Taste Trends

The consumer trend is health and well being. People also want to continue enjoying traditionally made quality products. This particularly applies to cheese. Whether cheese is labelled exclusive, healthy or mainstream, the taste must always be right. Furthermore, convenience and price are important factors for the consumer.

There is another important demographic trend: the population is ageing. This also influences how people experience taste. Until a certain age people's taste perception is enhanced as they grow older. This has important consequences for the cheese market: we can see a rising trend towards pronounced flavours.



Prototyping

Taste is best communicated through the senses. Taste, see, feel. CSK explores taste by working with prototypes. The Flavour Wheel concept is an illustrative example. By using our Flavour Wheel, you can determine how your final product will taste. Whether this involves a characteristic flavour in your naturally ripened premium product or a new taste to your foil ripened cheese. What flavours can you distinguish? Trigger your senses with our flavour palette: alcoholic, barnyard aroma, sharp, chocolate, malt, fruit, sweet, yoghurt, tangy and creamy.

Our cultures enable a differentiated taste development. Not only for cheeses like Gouda, Parmesan, Swiss and local farm cheese, but also for surface-ripened cheese and flavour enhancement of Gouda cheese. You can also use these cultures to mask bitterness, to speed up the ageing or to improve the consistency. In this way you can achieve refined flavour distinction without any drastic changes to your production process or yield. Our knowledge in this area can also be applied to other market segments, like fresh and soft cheeses.

CSK's Vision

CSK is striving towards a complete portfolio with regard to taste. This involves our ambition in cheese to translate every customer's need or market demand into the appropriate cultures.

Client-oriented results

CSK offers tailor-made solutions for niche market and bulk products. Our consultants and researchers are eager to help you determine the right taste and ingredients to achieve your concept. CSK's strength is its ability to apply these ingredients to your specific product and in your production process. CSK has many contacts around the world when it comes to cheese. We are experts in translating international flavours into effective market concepts.



MORE INFORMATION

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