

dsm-firmenich launches next generation of Dairy Safe continental-style cheese varieties

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dsm-firmenich, a leading innovator in nutrition, health, and beauty, launches four new Dairy Safe® culture rotations. These all-in-one, label-friendly solutions deliver assured bioprotection through improved phage robustness as well as greater temperature resistance, controlled eye formation, consistent acidification, and enhanced flavour development for premium semi-hard, hard, and continental-style cheese varieties.

Cheesemakers are under increasing pressure to deliver more cheese without the use of preservatives that need to be listed on ingredient labels. With 67 per cent of European consumers avoiding foods which contain unfamiliar ingredients and Americans regarding a food as safe when it is labelled as “natural,” “organic,” or “healthy,” cheesemakers are acutely aware of the need to reduce additives—in fact, 10 per cent of all cheese launches now carry an “additive-free” claim. dsm-firmenich’s new Dairy Safe® cultures are designed to enable additive-free formulation, delicious tastes, and spoilage protection.

By introducing carefully selected culture strains that offer extra strains per rotation for enhanced phage robustness, dsm-firmenich gives cheesemakers a label-friendly way to protect against spoilage and costly downgrades. Unlike other common preservation methods, such as lysozyme and nitrate, Dairy Safe cultures support label-friendly cheese production, are non-dairy allergen-free, work across various milk varieties, and enable a high-value whey output.

The newly launched strains are even more temperature robust than the previous generation, allowing for the production of a greater variety of cheese types. Alongside assured bioprotection, the new cultures deliver more consistent acidification, reliable gas production for uniform and attractive eye formation, faster flavour development, and enhanced overall flavour intensity. Together, these advances provide cheesemakers with greater processing control, reduce the risk of costly downgrades, and facilitate the delivery of label-friendly ingredient lists.

Dairy Safe cultures contain a unique combination of both nisin-producing strains and nisin-immune strains, with the newly launched rotations producing a higher concentration of nisin than any other solution on the market. The nisin-producing and acidifying *Lactococcus lactis* strains effectively prevent butyric acid fermentation and inactivate other Gram-positive spoilage bacteria, such as *Clostridium tyrobutyricum*, which prevents late blowing and the formation of slits and cracks. The nisin-immune starter culture strains ensure consistent acidification and taste with a similar performance to standard direct-to-vat starter cultures. Dairy Safe® cultures come in two taste directions—buttery savoury or sweet bouillon—and are suitable for use with cow, goat, or sheep milk and support organic claims.