

# Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

## Aroma-Tek®

Aroma-Tek® are selected cultures with latex aromatic properties. These cultures can be used in mixtures with strains of Cheese-Tek® to customize in terms of their aroma the production of cheese .

Lactoferm Aromatic Series		
Cultures	Composition	Application
PP4	<i>Propionibacterium freudenreichii</i> subsp. <i>shermanii</i>	Cheese varieties: Gruyère, Emmental, Eldamer .
MY	<i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i>	Fresh, soft and semi-hard cheese with eyes formation.
FL	<i>Lactobacillus fermentum</i>	
LB	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	
LN	<i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	

Lactoferm Surface Series		
Cultures	Composition	Application
GC1	<i>Geotrichum candidum</i>	Fresh and soft cheese varieties : Camembert etc .
PC1	<i>Penicillium candidum</i>	
RQ	<i>Penicillium roqueforti</i>	Fresh soft cheese: Gorgonzola



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Aromatic evaluation scheme in order to identify the aromas and characteristics of the curd into desired customization of cheese.

