

Delvo®Coat



Protection you can trust We make it happen

Trusted cheese protection with consumer appeal by Delvo®Coat

Coatings are not only the finishing touch for your cheeses, but also play an important role in protecting cheese against undesired microbial growth. Requirements in appearance, protection and application vary by country and customer. Therefore flexibility is the basic principle of Delvo®Coat, an easy to use cheese coating. Delvo®Coat is designed to meet all aspects of your requirements, not only in terms of looks and protection, but also in production, storage and coating application method. Standard or tailor-made, we supply what you need! Easy, flexible and safe!

Delvo®Coat: Unrivalled advantages

Complete protection

During ripening and storage, cheeses need to be protected against yeast and mold growth. Delvo®Coat is an easy to use, natamycin-based coating for cheese and offers complete surface protection. Natamycin is an effective natural food preservative permitted by the European Union Directive 95/2 for the surface treatment of hard, semi-hard and semi-soft cheese. The concentration can be tailored to your needs. As such, Delvo®Coat can improve the quality of your cheese as well as reduce ripening cost.

The right looks

Delvo®Coat coatings can be supplied in any color, texture, thickness, shine and elasticity. Our worldwide, comprehensive support network ensures that you receive the optimum coating solution to fit your needs. From providing samples for initial testing to application and use of the preferred coating.



Cost efficient

In the past 50 years, DSM has built unparalleled expertise in the application of natamycin in cheese coatings. As a result Delvo®Coat provides a homogeneous coverage on cheeses with the right efficacy, leading to a reduced number of coating treatments and increased shelf life. When using Delvo®Coat, cheeses remain clean throughout the ripening process, requiring no extra, manual, cleaning. All-in-all, time and money is saved, allowing you to provide higher quality cheeses for less.

Plug and play

You know best what is needed to create attractive, high quality cheeses. Based on your equipment and production process, our technical support team will provide a Delvo®Coat solution that best fits your needs. Whatever your production method, drying time or application method (spray, manual, brush machine, dipping, shower) we provide the right product, you simply plug and play.

Customer needs are our challenge

Our experienced sales team and in-house experts can respond to any query and work closely with you to gain optimum performance from Delvo®Coat. This customer focused approach and proven industry understanding ensures you benefit from an effective, added value solution designed to deliver real improvements to your process and product quality.

Dedicated production and tradition

Delvo®Coat is produced in our dedicated factory in St Clar, centrally located in the south of France. Established over 50 years ago, this facility has unrivalled experience in Delvo®Coat production and offers flexibility both in product packaging (from 1 to 1000 liters) and in delivery.

Local legislation

Individual countries have specific legislation on cheese coatings and food additives. Over the years DSM has built up extensive knowledge and experience, based on local legislative aspects. This expertise has been applied in the development of Delvo®Coat and can be considered when advising you on legislation in your specific situation.

For Protection You Can Trust™ contact us now:

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DSM – Bright Science. Brighter Living.™

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Technical support and application expertise

DSM Food Specialties is the world market leader in cheese coatings and a pioneer of natamycin-based products, with over half a century of experience in both areas. We offer unparalleled expertise in the production and application of effective natural preservation solutions and cheese coatings. High quality products, manufactured at state-of-the-art facilities, deliver unmatched effectiveness, bringing you peace of mind.

Our technical service team combines extensive scientific knowledge with international application experience of surface protection techniques and ripening systems. Benefit from our expertise to help you develop new products and cheese types, or further optimize your products and production process.