

Cheese ripening reinvented

The natural ripening solution for hard and semi-hard cheese

Achieving a naturally ripened cheese with delicious taste and texture – under controlled conditions – isn't an easy job. Which is why our experts created Pack-Age™. This unique, clean-label ripening membrane protects the outside of your cheese from mold and yeast while enabling the inside to breath and ripen naturally. Best of all? By using Pack-Age™ you can get up to 10% more from your milk through a combination of reduced cut-off waste and controlled moisture loss. Welcome to the age of Pack-Age™.

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Get more from your milk, naturally

This preservative-free solution can help you get up to 10% more from your cheese through significant reduction of cut-off waste (up to 7% with a traditional PVA coating) and up to 3% less moisture due to fine-tuning of maturation time. Once the cheese is ripened using Pack-Age™, the membrane simply peels straight off - with no wasted cheese; while the membrane itself can be recycled via the established plastic waste recycling streams. Furthermore, there is also less potential for mold growth due to continual human intervention – for example, through repeated coating treatments, cleaning cycles, and coating of equipment and shelves.

And if you produce round cheese, our Pack-Age™ Diamond wraps tightly around your product with no 'ears' – reducing vacuum failures and cutting your vacuum time by 20-50%. It's good for profit – and the planet. In fact, based on our most recent calculation, if all Gouda and hard-type cheeses like Parmesan globally were ripened using Pack-Age™ it would save at least 200,000 tonnes of cheese every year. This in turn would reduce the amount of milk needed for mature cheese production by 3.55 billion liters a year - resulting in a reduction of CO_2 emissions totaling 6.2 million tonnes.

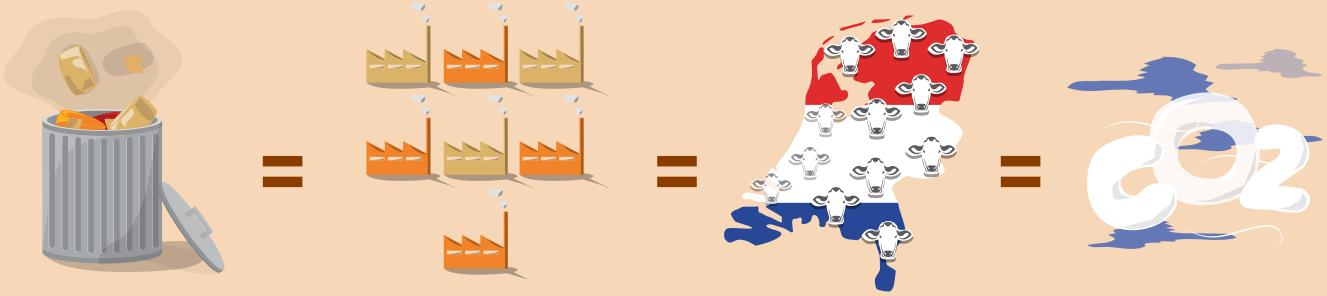
What customers need:

- **Protection of cheese,** minimizing spoilage.
- **Improved efficiency in cheese** ripening with reduced cheese losses.
- **A more sustainable solution,** with less preservatives.

What Pack-Age™ delivers:

- **Proven, preservative-free protection** against mold and yeast.
- **A yield increase of up to 10%** in hard and semi-hard cheese.
- **A 20-50% reduction in vacuum time** for round cheeses.
- **A natural solution** based on an innovative membrane for efficient ripening.

If all natural ripened Gouda & Parmesan cheeses were ripened in Pack-Age™



200,000 TONS less cheese is being wasted

= The annual output of around 7 European cheese factories

= **400,000** less cows needed

= **6.2 million** tons less co_2

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