

# Get a grip on food waste with Pack-Age®

## The natural ripening membrane solution that boosts cheese yield

If you want to know how our Pack-Age® portfolio benefits your product, the clue is in the name. This unique, breathable membrane for hard, semi-hard and round cheeses gives you and customers peace of mind by packing, ageing and protecting your product from mold and yeast - while enabling you to develop the great taste and texture of a naturally ripened cheese. And did we mention it can also boost cheese yield by up to 10%. It really is the full package.

[info.food@dsm.com](mailto:info.food@dsm.com)



# Get more from your cheese, naturally - with Pack-Age®

This preservative-free solution doesn't just protect and ripen your cheese: it reduces wastage and improves your production efficiency. In fact, Pack-Age® 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 loss. 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, if all the world's Gouda and Parmesan cheese was ripened using Pack-Age®, some 200,000 tonnes of cheese would be saved every year, reducing CO<sub>2</sub> emissions by 6.2 million tonnes.

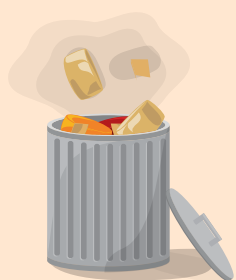
## Customers need:

- ✓ **Protection of cheese**  
minimizing spoilage.
- ✓ **Improved efficiency**  
of cheese ripening and reducing cheese loss.
- ✓ **A more sustainable solution**  
with less preservatives.

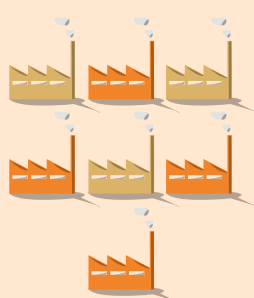
## What the Pack-Age® portfolio delivers:

- ✓ **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 cheese 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<sub>2</sub>**

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third-party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

The General Terms and Conditions of Sale of DSM Food Specialties B.V. apply to and are part of all our offers, agreements, sales, deliveries and all other dealings. The applicability of any other terms and conditions is explicitly rejected and superseded by our General Terms and Conditions of Sale. The current version of our General Terms and Conditions of Sale can be found at [www.dsm.com/food-specialties/en\\_US/website-info/legal-information.html](http://www.dsm.com/food-specialties/en_US/website-info/legal-information.html) a hard copy will be forwarded upon your request.  
©DSM Food Specialties B.V. 2021 | Alexander Fleminglaan 1 | 2613 AX | Delft | the Netherlands

