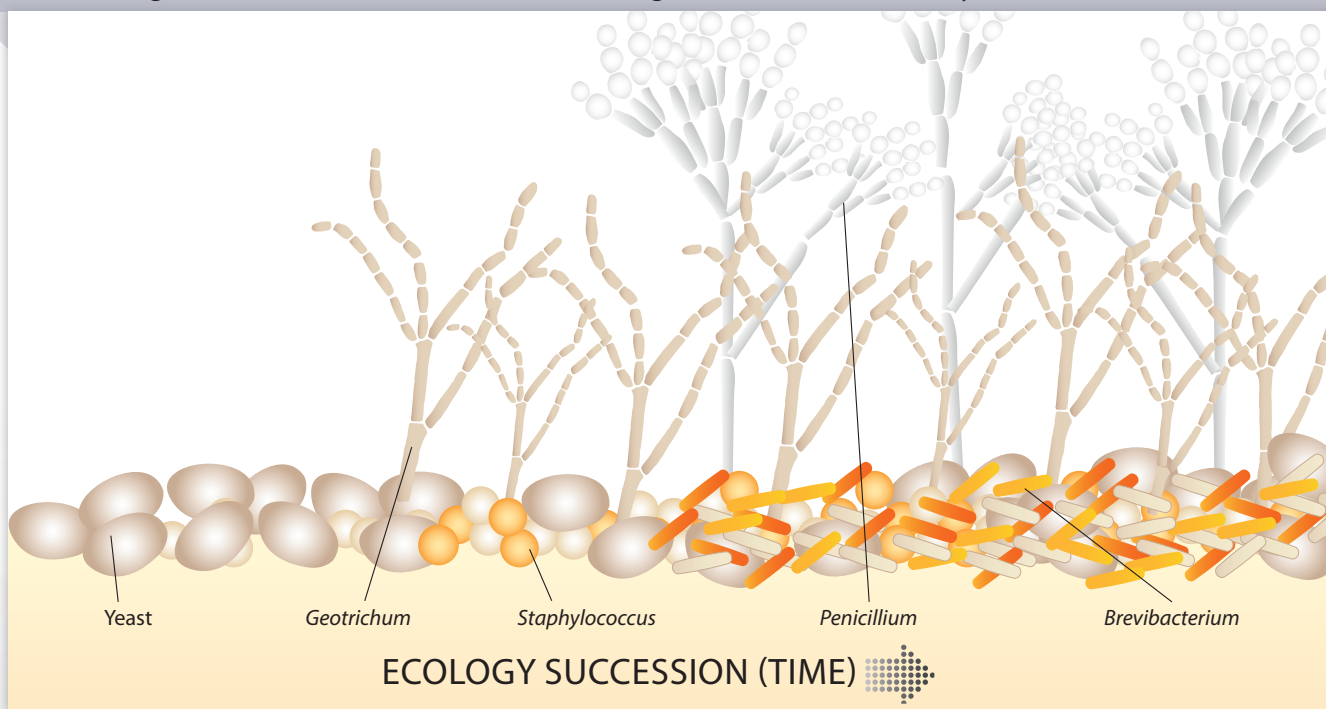


Bring solutions to the cheesemakers, from single-strain cultures to ready-to-use culture blends



VELV-TOP® : A large range of cultures to achieve a tailor-made bloomy rind

Applications	Product	Key features
<i>Penicillium candidum</i>		
All	PC 12	<ul style="list-style-type: none"> Delivers an intermediate, white surface Moderate proteolytic and lipolytic activities Provides mild antifungal (mucor) activity
	PC RIND01	<ul style="list-style-type: none"> Delivers a very velvety surface Produces little to no flavor (low proteolytic and lipolytic activities)
	PCTN	<ul style="list-style-type: none"> The best <i>Penicillium</i> in the world! Delivers a thin, very white surface (high growth speed) Produces little flavor
	PC TAM5	<ul style="list-style-type: none"> Delivers a dense, homogeneous white surface (moderate growth speed) Low proteolytic and lipolytic activities
	PC IB1	<ul style="list-style-type: none"> Delivers a thin, homogeneous white surface Produces low flowery flavor notes (low proteolytic and lipolytic activities)
All (thermophilic)	PC C2	<ul style="list-style-type: none"> Delivers a dense, white surface Moderate proteolytic and lipolytic activities
	PC PR1	<ul style="list-style-type: none"> Delivers a very thin, very white surface Produces little to no flavor (low proteolytic and lipolytic activities)
All (mesophilic)	PC R	<ul style="list-style-type: none"> Delivers a very dense, white surface Produces strong traditional French Camembert flavor notes
Stabilized soft cheeses	PC TAM1	<ul style="list-style-type: none"> Produces low flowery flavor notes
Mucor growth control	PC PSM2	<ul style="list-style-type: none"> Provides strong antifungal (mucor) activity early in the process Delivers a dense, breakable surface

FLAV-ANTAGE® : Ripening and aromatic cultures

Applications	Product	Key features
Flavor Blends		
Washed-rind soft and semi-hard cheeses	FAA1	<ul style="list-style-type: none"> Delivers an orange/red surface Rapidly produces strong fruity, cowshed and sulfur flavor notes
Bloomy and washed-rind soft cheeses	FAA4	<ul style="list-style-type: none"> Delivers a thin velvety white and orange surface Produces strong fruity and cowshed flavor notes Dry non-sticky touch
Washed-rind soft and semi-hard cheeses	FAPM	<ul style="list-style-type: none"> Delivers a white velvety surface Produces strong typical bloomy soft cheese flavor notes
	FAAY	<ul style="list-style-type: none"> Delivers a creamy surface (apigmented <i>Brevibacterium</i> strain) Produces a complex cheese-making aroma rich in fruity flavors Softens the curd
Bloomy and washed-rind soft cheeses Goat cheeses	FETRX1	<ul style="list-style-type: none"> Delivers a thin, dry, velvety white surface Produces fresh buttery and creamy flavor notes Enhances goat cheeses by bringing out flavors
Bloomy and washed-rind soft cheeses	LMC	<ul style="list-style-type: none"> Delivers a soft melty mouthfeel Produces fresh buttery and creamy flavor notes No impact on surface color
Yeasts		
Semi-hard cheeses	DHF	<ul style="list-style-type: none"> De-acidifies the surface for other culture(s) to grow Produces mild fruity and creamy flavor notes Contribute to the control of undesirable flora
Lactic and soft cheeses	DHR	<ul style="list-style-type: none"> De-acidifies the surface for other culture(s) to grow Produces strong fruity flavor notes Contribute to the control of undesirable flora
Most cheese technologies	KL	<ul style="list-style-type: none"> Softens the curd Produces fruity flavor notes Reduces bitterness Limits post acidification
<i>Geotrichum candidum</i>		
Soft and semi-hard cheeses	GCA	<ul style="list-style-type: none"> Delivers an intermediate, white surface Produces sulfur compounds and fruity flavor notes
Bloomy soft cheeses	GCB	<ul style="list-style-type: none"> Delivers a filamentous, white surface (used with <i>Penicillium c.</i> to decrease mycelium density) Produces mild fruity flavor notes Strongly reduces bitterness
	GCM	<ul style="list-style-type: none"> Delivers a filamentous, white surface Produces fruity and mild creamy flavor notes
Camembert, goat, pressed cheeses	GCC	<ul style="list-style-type: none"> Delivers a slightly wavy, intermediate, white to creamy white surface Produces fruity, flowery and strong cowshed flavor notes
	GCD	<ul style="list-style-type: none"> Delivers a thin, yeast-like, wavy, creamy white surface Produces fruity and intense creamy flavor notes
<i>Brevibacterium spp</i>		
Washed-rind and smeared soft cheeses	BLE3	<ul style="list-style-type: none"> Delivers a beige orange surface (fast) Produces sulfur compounds and strong cowshed flavor notes Dry non-sticky touch
	BLIC	<ul style="list-style-type: none"> Delivers a red orange surface (intensified when used during cheese wash) Produces fruity and creamy flavor notes
	BLO	<ul style="list-style-type: none"> Delivers an orange surface (stable) Produces fruity flavor notes Wet sticky touch
	BLA1	<ul style="list-style-type: none"> Develops a creamy white surface (apigmented strain) Produces distinctive fruity aromas.



LALLEMAND SPECIALTY CULTURES

FLAV-ANTAGE® : Ripening and aromatic cultures

Applications	Product	Key features
<i>Staphylococcus xylosus</i>		
Washed-rind and smeared soft cheeses	MIC2	<ul style="list-style-type: none"> Softens the curd and produces fruity flavor notes No impact on surface color
	XULY	<ul style="list-style-type: none"> Softens the curd and produces fruity flavor notes Delivers an orange surface (earlier than <i>Brevibacterium l.</i>)
<i>Leuconostoc</i>		
Blue cheeses	LN1029	<ul style="list-style-type: none"> Gas producing, mesophilic lactic culture for direct milk vat inoculation Perfectly opens the curd to allow for the blue mold growth
<i>Penicillium roqueforti</i>		
Blue cheeses	PR5	<ul style="list-style-type: none"> Bring the typical colors of blue cheeses, from green to grey and blue Deliver the texture found in cheeses such as Gorgonzola, Danablu and Stilton Develop uniquely delicate to tangy taste
	PR14	
	PR16	
<i>Propionibacterium freudenreichi</i>		
Swiss-type cheeses	PF06	<ul style="list-style-type: none"> Delivers a well-balanced aromatic profile Opens the curd through controlled eye formation Resists well to difficult cheesemaking process conditions

LALFLORA® : "Premium" co-cultures of strains isolated from indigenous flora

Applications	Product	Key features
Semi-hard cheeses	AU1	<ul style="list-style-type: none"> Produces intense fruity and cheesy flavor notes Reduces ripening time (significant proteolytic and lipolytic activities)

LALCULT® : Starter, adjunct and biopreservation cultures

Applications	Product	Key features
Soft		
Stabilized soft cheeses	ST01	<ul style="list-style-type: none"> Acidifying culture for direct milk inoculation
	ST02	<ul style="list-style-type: none"> Acidifying culture for direct milk inoculation
Protect		
Soft and semi-hard cheeses	HA B16	<ul style="list-style-type: none"> Contribute to the control of Shiga toxin-producing <i>Escherichia coli</i> (STEC) Mild aromatic contribution



Most of our products are suitable for a vegan diet, please contact us for details