

Biological customized solutions

The right management system for each dairy



(photo: Dalton)

The improvement of the management of the biological processes which determine the characteristics of cheeses, as well as their alterations, can certainly be considered one of the most important aspects on which to focus in order to optimize production processes and product characteristics.

Fermentation and enzymatic activities are undoubtedly among the most complex phenomena which occur during milk processing, so much so that their quality and intensity determine the typical characteristics of dairy products and are the main cause of the alterations that can occur during shelf-life.

Even with the current availability of advanced technologies and cutting-edge analytical techniques, the core of milk and cheese processing continues to be biological activity.

Starter cultures and the deriving enzyme pool are the main factors which influence proteolysis. Consequently, the composition of the culture mix, developed according to the specific objectives of the dairy, is

the best way to favour proteolytic activity whenever we want to characterize a cheese or to reduce its intensity when product characteristics have to be stable for the entire shelf-life.

Managing critical points of a biological nature, such as proteolytic activity, using technological tools makes it possible to reduce some undesirable effects, but does not really solve the problems; moreover, technological measures are often more expensive and less effective than the application of specific biological management systems, developed after having interpreted the specific needs of each dairy.

DALTON BIOTECNOLOGIE has been producing lactic acid bacteria since 1974 and has implemented a marketing philosophy based on the centrality of each individual customer, studying specific processes and product criticality and always providing the chance to implement an own biological customized solution in every production process.

"Biological customized solutions" means applying to each production process a specific fermentation activity and biological management developed through the study of the parameters which characterize the various processes and products according to the following procedure:

- definition of the customer's process and product objectives
- definition of the formula best suited to the specific production situation
- phage habitat check
- draft of a rotation plan
- continuous monitoring and updating of the biological system through technical visits and periodic analysis.

Benefits of applying the Biological Customized Management System:

- optimization of production processes
- improvement of product characteristics
- standardization of product characteristics
- stabilization of product characteristics during shelf-life

Make Mozzarella your **Masterpiece**



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STARTER SP
I.D. for direct use
DOSAGE: 5 U
STRAIN: 132
LOT: FE111241
EXPIRY:

Mozzarella producers need advanced solutions to satisfy a market that is increasingly demanding and competitive.

DALTON works closely with its customers to achieve the best results.

Discover the new SP line of starter cultures.

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