

NEW PRODUCTS

FOR DAIRY MANUFACTURERS

Microcos introduces anti-*Listeria* technology

WAGENINGEN, Netherlands—Microcos, a Netherlands-based biotechnology company, is introducing its new anti-*Listeria* technology, PhageGuard Listex, to the U.S. market.

PhageGuard Listex is a highly-concentrated solution containing Phage P100. The phage used in PhageGuard Listex is selected for its killing ability against *Listeria monocytogenes*, but it also is effective against all *Listeria* strains. PhageGuard Listex can effectively be applied as surface intervention against *Listeria* contamination on cheese, and it has no effect on the color, texture or taste, the company says.

“Using phage cultures to protect cheese against *Listeria* does not interfere

with the starter cultures. As phages are very specific, these phages kill *Listeria* strains only,” says Bert De Vegt, managing director of Microcos Food Safety.

The working mechanism of phages enables a preventative application in cheesemaking, aimed specifically at stopping and killing *Listeria* infections at the earliest possible stage, de Vegt adds. If a *Listeria* strain reaches a cheese despite all properly-implemented and maintained GHP, GMP and HACCP measures, PhageGuard Listex will kill the *Listeria* and prevent the cheese from recontaminating other product and the production environment, he adds.

For more information, visit www.PhageGuard.com. CMN

DuPont Nutrition & Health launches new CHOOZIT SWIFT, AMERI-FLEX cheese cultures

NEW CENTURY, Kan. — Dupont Nutrition & Health recently launched new CHOOZIT SWIFT 600 and CHOOZIT AMERI-FLEX cheese cultures.

Developed to solve productivity and cheese quality needs for industrial-sized cheesemakers, the starter cultures were sampled in pizza cheese and other unique food demos at last week's International Cheese Technology Expo in Milwaukee.

Jeff Lambeseder, regional product manager-bioprotection, Dupont Nutrition & Health, says industrial pizza cheese and pasta filata makers need consistency and reliability in their operations. Under intense pressure to operate efficiently, cheese plants sometimes are forced to adjust their process times due to starter cultures that don't perform consistently, which causes production delays that impact quality and, ultimately, the bottom line, he says.

CHOOZIT SWIFT 600 is the newest offering in the CHOOZIT product line that has been available for years in the American and European markets. This range of starter cultures provides a solution for high-volume industrial pizza cheese and pasta filata makers looking to increase productivity without compromising on quality, Lambeseder says.

He notes CHOOZIT SWIFT 600 is mostly resistant to bacteriophage and rarely impacted by changes in milk or the plant environment.

Brian Bartholomew, cheese senior application specialist, DuPont Nutrition & Health, adds that while competitors may offer a couple of consistently high-performing starter cultures, DuPont's offerings allow customers to utilize six rotations. CMN

“This brings about such consistency in production that pizza cheese and pasta filata makers can set the cultures and then move on without worry to other steps in the production process,” Bartholomew says. “The robust culture rotation eliminates production delays we often see in daily cheesemaking, allowing plants to work at greater speeds without jeopardizing texture or overall quality.”

DuPont also has launched CHOOZIT AMERI-FLEX for American-style cheese, including Cheddar, Colby and Jack. Similar to CHOOZIT SWIFT 600, these cultures have been proven to improve quality and consistency of cheese production under a variety of different cheesemaking parameters, Lambeseder says.

CHOOZIT AMERI-FLEX is a one-bag, direct-to-vat culture system. The convenient single pouch blend of fast acidifying mesophilic and thermophilic strains is formulated for reliability, dependability and phage robustness, he notes. Two formulations in this range are designed to provide flexibility for producing American cheese types in multiple processing conditions.

Lambeseder says CHOOZIT AMERI-FLEX cultures can meet the needs of different moisture targets in cheese plants while also keeping a clean flavor. He adds that one of DuPont's customers utilizing these cultures won a gold medal at this spring's World Championship Cheese Contest.

DuPont Nutrition & Health is a business unit of DowDuPont Specialty Products Division.

For more information, visit www.danisco.com/product-range/dairy-cultures/cheese-cultures. CMN

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Data does not reflect current market prices.

- ✓ Cheese (Barrel and Block), Butter, NFDM, and Milk
- ✓ 3-year high, low, and average price
- ✓ Daily prices and weekly averages
- ✓ Rolling 1-month and 12-month trends



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RD SMITH HAS JOINED CRANE ENGINEERING!

We have some very exciting news!

On March 1, 2018, RD Smith joined the Crane Engineering team.

We look forward to earning your business with:

1. A larger team of fluid technology experts
2. Expanded equipment options
3. Top-notch service and repair capabilities
4. A team that works as fast as you do

Learn more on our website:

www.craneengineering.net/welcome-rd-smith



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Multi-Conveyor unveils technology

WINNECONNE, Wis. — Multi-Conveyor LLC has built an Upender stainless steel tabletop system designed to rotate bag-in-box cartons from wide edge to narrow edge leading using simple gravity with minimal guidance for reorientation.

A single-lane slave-driven timing belt supports cartons on the right-hand side, allowing the bottom of the cartons to rotate down counter-clockwise to a 4.5-inch wide tabletop conveyor.

The Upender uses a simple adjustable deflector plate at the carton rotation point and adjustable stainless steel guide rail brackets for product control.

Infeed and discharge low back pressure transitions are used to create a smooth conveying surface, improving product stability while minimizing package damage, the company says.

The Upender can handle 90-plus cartons per minute, the company says.

For more information, visit www.multi-conveyor.com. CMN