

# We've got your cheese coating covered

## Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat: superior performance & microbial protection

How do you protect your cheese while maintaining a delicious and appealing product in an ever more complex regulatory landscape? Look no further than our Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat cheese coatings. They protect your cheese against microbial spoilage during ripening and shelf life. But they also maintain taste and texture with an appetizing appearance in a range of colors – all while meeting your regulatory and labelling needs. The result: peace of mind for you and your customers.

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# Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat: the total solution for cheese coatings

Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat deliver superior performance in coverage, cuttability and application performance - whatever your coated cheese type or process. But they do a whole lot more by increasing microbial protection against molds and yeast by up to 50% while reducing the dosage of preservatives. Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat are also available in a range of colors - enabling you to differentiate your cheese.

## Customers need:

- ✓ **The highest microbial protection available**  
with minimum use of preservatives.
- ✓ **A differentiated product**  
that consumers find appetizing and appealing.
- ✓ **Compliance**  
with local regulatory and labelling requirements.

## What Ceska<sup>®</sup>Coat & Delvo<sup>®</sup>Coat deliver:

- ✓ **Up to 50% increased microbial protection**  
against molds and yeast, while reducing preservation.
- ✓ **Superior performance**  
for all cheese types and processes, available in a range of colors.
- ✓ **Full regulatory and label compliance,**  
fulfilling global and regional needs.



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