

## DSM DAIRY INGREDIENTS

### ENZYMES

DSM is the top manufacturer, and the preferred supplier of coagulants to the dairy industry worldwide, with high-quality products and technical support to match.

#### Brands:

- **Maxiren®** (A pure fermentation produced chymosin from *Kluyveromyces Lactis*. Available in liquid, granulate, powder and tablet presentations) - all cheeses including top-brand cheeses - vegetarian kosher/halal



- **Fromase®** (A *Rhizomucor Miehei* microbial coagulant. Supplied in three thermostability grades, L, TL and XL. Available in liquid, powder, granulate and tablet presentations) - generally applicable - non-GMO - vegetarian - kosher/halal
- **Suparen/Surecurd®** (A microbial coagulant from the fungus *Cryphonectria Parasitica*. Available in liquid presentation) - hard cheeses (e.g. Emmental) - vegetarian - kosher/halal
- **Delvoren®** (Animal rennet. Available in liquid, powder and paste presentations) - DOC cheeses - traditional cheeses
- **Maxilact®** (A fermentation-produced lactase from the dairy yeast *Kluyveromyces Lactis*. Available in liquid presentations in the strengths 2000 and 5000 NLU/g) - milk - yogurt - supplements - Dulce de Leche
- **Piccantase®** (A range of lipases both animal-derived and fermentation produced from *Rhizomucor Miehei*. Available in powder presentation) - Italian cheeses - kosher (fermentation-produced)

### TESTS

**Delvotest®**, the gold standard for milk antibiotic residue testing around the world.

For the detection of antibiotic and sulphate residues in milk



Available in two tests: ampoule for individual samples (Delvotest SP) plate test for a large number of milk samples (Delvotest SP multi).

#### They present the following advantages:

- reliable and accurate
- very sensitive towards penicillin
- sensitive to a broad range of antimicrobials
- simple to carry out and simple to interpret
- quick and labour saving
- good reproducibility

### STARTER CULTURES

Direct-set cultures deliver products and services to the dairy industry for the development and production of cheese, yoghurt and fermented milk products.



#### DSM starter cultures create added value for the dairy industry through:

- cost effectiveness through cultures which guarantee a consistent and reproducible production process
- quality through innovative and added value culture systems
- service in product development and trouble shooting

#### Brands:

- **Delvo-tec® Direct-set®** (High technology cultures for direct inoculum) - quality fermented milk products and all quality-brand cheeses
- **Delvolac® Delvostart® bulk-set media** (A range of culture media) - all cheese types produced with delvo-tec bulk-set
- **Delvo-add® Direct-set®** (A range of selected cultures for additional value) - premium cheese: semi-hard cheese and hard cheese
- **Delvo-yog® Direct-set®** (A range of selected cultures for all types of yoghurt production) - all yoghurt types
- **Delvo-pro® Direct-set®** (A strain collection with probiotic properties. The Delvo-pro® range contains exclusively selected Lafti® strains) - mild yoghurts and fermented milk products with probiotic claims
- **Delvo-tam® Direct-set®** (Tailor-made culture products. Fermented milk products) - cheese types with special, protected and restricted culture recipes

### PRESERVATION

Our range of cheese preservation products has been developed to provide solutions for the protection, preservation and presentation of high quality cheese.

#### Brands:

- **Delvocid® Instant/ Delvocid® Salt / Delvocid® Dip/ Delvocid® Sol**
- **Delvocoat® / Plasticoat® / Vascoplast®**
- **Delvozyme®**
- **Delvowax®**

### GALACTIC

Carbon are the agents for Galactic, a leading producer of Lactic Acid and derivatives.

Lactic Acid is naturally present in the human body in the L(+) form and is used for natural preservation and an acidulant in meat, milk products, pickles, beer etc. L(+) Lactic Acid is produced by fermentation of a specific bacterium using sugar as raw material. From basic Lactic Acid it is then possible to synthesise lactate salts and esters.

### GALACTIC product range:

- **Galacid** Lactic Acid (food grade, pharmaceutical grade, feed grade)
- **Galacid Buffered** Buffered Lactic Acid
- **Galaflow** Sodium Lactate (SL), Potassium Lactate (PL), Blends (SPL)
- **Galaxium** Calcium Lactate (calcium supplementation and gelling agent)
- **Galaster** range of environmentally friendly solvents: Ethyl (EL), Butyl (BL), Methyl Lactates (ML)

### AKZO NOBEL Food- and water-softening salts

Salts for the food industry include:

- **PVD**
- **Micro Fine**
- **Microzo**
- **Low Sodium**

Available in 25kg or 1000kg bags

### DEAD SEA WORKS (D.S.W.) Food- and water-softening salts

- **Refined fine salt**  
Manufactured by solar evaporation at the Dead Sea in Israel

### CSM SUGAR, the Netherlands

Sugars Include:

- **Standard Granulated**
- **Caster Sugar** (Special Extra Fine)
- **Castor Sugar**
- **Icing Sugar**
- **Biscuit Sugar**
- **Large Granular**

Available in 25kg or 1000kg bags

### EXTER

Savoury and bouillon bases, and flavours

### OTHER PRODUCTS

- **Antifoam**
- **Ascorbic Acid**
- **Calcium Chloride** (flake, prilled & liquor)
- **Catalase Enzyme**
- **Citric Acid**
- **Enzymes Various**
- **Flake Prilled Liquor**
- **HVP**
- **Malic Acid**
- **MSG**
- **Peracetic Acid**
- **Potassium Sorbate**
- **Robertet Food Flavours**
- **Sodium Ascorbate**
- **Sodium Benzoate**
- **Sodium Metabisulphite**
- **Sorbic Acid**
- **Succinic Acid**
- **TriSodiumCitrate**
- **Yeast Extract**

**Carbon Group can also offer sourcing of a vast range of specialised materials from reputable producers worldwide**



# Carbon Group

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