

# CHOOZIT® BC Cultures for pizza cheese

A new alternative now available for pizza cheese makers to grow their food service business.

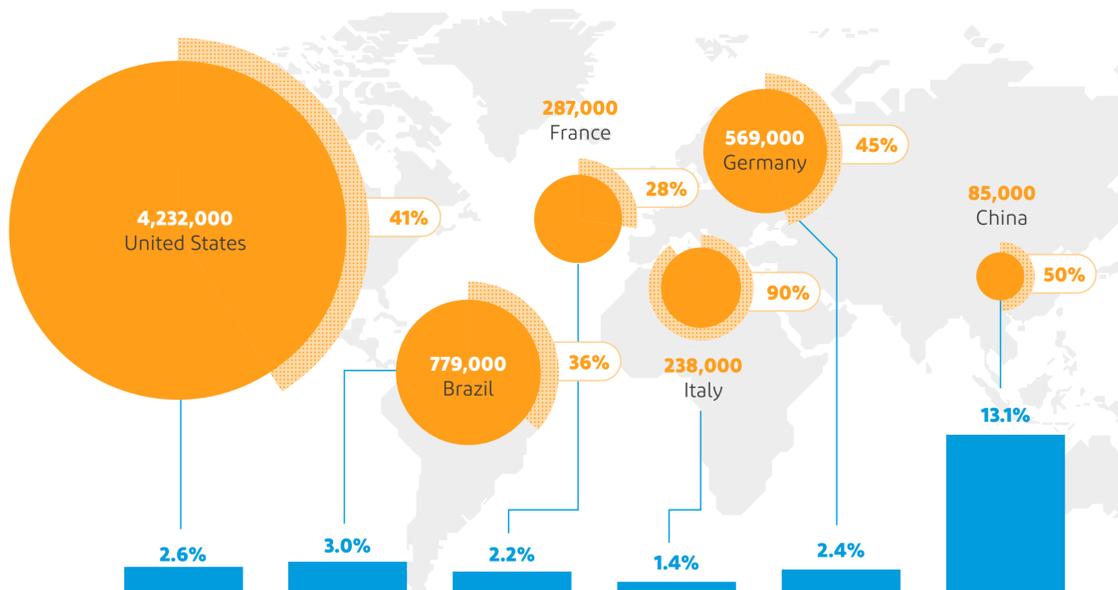


## Growth outlook in the global pizza cheese market

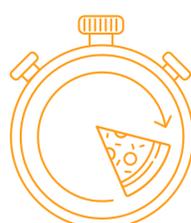
Mozzarella: growth in the number 1 cheese ingredient is being driven by the demand of the pizza industry worldwide.

### Cheese ingredient consumption & annual growth

● Annual cheese consumption in tonnes ● % Mozzarella ■ Cheese ingredient market growth per year (in %)

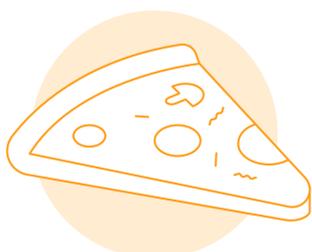


**3,000,000,000** pizzas are sold every year in the United States

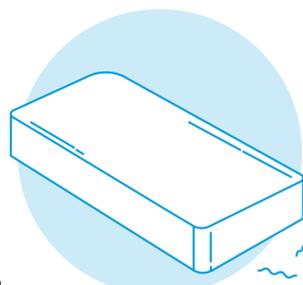


**350 pizza slices** are bought around the country every second

## Meeting the challenges



In order to meet the global industry's growing demand, pizza cheese makers have been continuously improving their quality consistency and productivity.



Addressing the challenge of controlling the cheese browning color with a natural solution, the CHOOZIT® BC 01 and CHOOZIT® BC 02 cultures are designed to assist cheese makers in delivering added value in cooking pizza around the world.

## CHOOZIT® BC cultures offer five key advantages:

### Consistent and robust processing conditions



The CHOOZIT® BC Cultures 01 & 02 have been designed to provide the right acidification kinetics to manage the **yield** and **mineralization** of the cheese



The metabolism of the different species allows for a **better consumption of the sugars** (especially galactose) throughout the process



CHOOZIT® BC Cultures 01 & 02 are two biodiverse and alternative formulations that lead to **higher robustness and limit phages issues**

### No change in quality of pizza cheese texture and taste, lower risk of mold contamination



No negative impact on proteolysis



Much less residual sugar in the cheese enabling lower risk of mold contaminations



No change in texture before shredding

### Better flexibility for pizza baking in oven conveyors

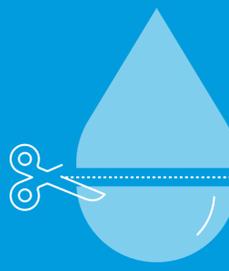
Cheese can stay

**20%**

longer in the oven to achieve the same level of browning



### Natural, friendly labeling and a more sustainable solution



**25%**

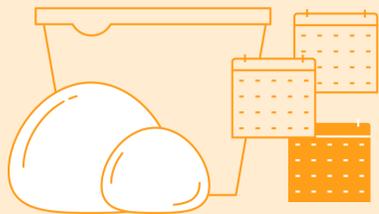
less water use than curd washing processes



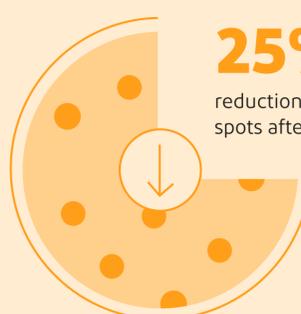
A browning control solution with all-natural friendly labeling

Better sugar balance in the whey means less energy used in spray drying process

### Cheese browning control for best quality pizza



Consistent browning control immediately after production as well as after 3 months of cheese shelf life.



**25%**

reduction in dark spots after baking

As demand rises across the global pizza industry, pizza cheese makers are looking for solutions to make substantial improvement on the quality and consistency of their product. CHOOZIT® BC cultures offer key advantages, including robust processing conditions, browning control, better flexibility for pizza baking in oven conveyors, consistent cheese quality with no change in texture before shredding and a lower risk of spoilage – all in a natural, label friendly solution.

<https://www.dupontnutritionandbiosciences.com/products/choozit-bc.html>

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