



**CHEESE**

# **CHEESE PORTFOLIO SELECTION -**

**DELICACIES FOR CHEESE LOVERS**



## CHEESE PORTFOLIO SELECTION - DELICACIES FOR CHEESE LOVERS

It is impossible to imagine the culinary world without cheese. The more than 4000 types of cheese we consume today have different origins and the most common is cheese made from cow's milk. Other origins of cheese include sheep's, goat's or buffalo's milk, what established over the years.

The taste and quality of milk is influenced by ground, climate and feed. What farm animals eat and where they live has a direct influence on the taste of the milk.

Cheese making requires a certain amount of knowledge.

The longer cheese matures, the spicier its flavour profile usually becomes. Other ingredients like bacteria cultures or additives such as salt or spices have also influenced the flavour profile

Hard cheese for example, which has a particularly intense flavour, has a minimum ripening period of three months but depending on the variety it can take up to several years.

Semi-hard cheese, which has a softer consistency than hard cheese, only develops its flavour with age and becomes firmer the longer it matures.

Fresh cheese is one of the few types of cheese that is consumed unripened. Its flavour profile ranges from slightly acidic to creamy, depending on the fat content.

Not everyone likes every kind of cheese but that's not because of the cheese, it's because of human evolution.

We are genetically predisposed to dislike certain tastes - some we find delicious others disgusting.

Whether mild, aromatic, spicy or savoury there is something for every taste preference!

Our cheese collection covers all relevant and most common cheese types and profiles.

Are you a cheese lover? Make your choice and convince yourself of delicious cheese tastes!

### PFS SELECTION\* - CHEESE

Product code	Product name	Form	Legal status (EU)	Taste profile	Palm	Vegetarian/vegan	Soups/Stocks	Sauces/Dressings	Processed cheese
Cheese							Dosages		
SY618181	EVOSPRAY® BLUE CHEESE FLAVOUR	s/d	Flavouring	blue, intense, harsh	free	vegan	0.08 %	0.15 %	0.20 %
SY342877	BLUE CHEESE FLAVOUR	dry	Natural flavouring	blue, fruity, rindy, buttery	free	lacto-vegetarian	0.10 %	0.15 %	0.20 %
SY331942	CAMEMBERT CHEESE FLAVOUR	dry	Natural flavouring	fruity, creamy	free	lacto-vegetarian	0.12 %	0.20 %	0.25 %
SY950749	CHEDDAR CHEESE FLAVOUR	dry	Natural cheese flavouring	cheesy, fruity, matured, animalic, harsh, sourish	free	not suitable	0.40 %	0.80 %	1.20 %
SY654635	EVOSPRAY® CHEDDAR CHEESE FLAVOUR	s/d	Flavouring	cheesy, fruity, milky, rindy	free	vegan	0.10 %	0.15 %	0.20 %
SY655233	EVOSPRAY® CHEDDAR CHEESE FLAVOUR	s/d	Flavouring	rindy, creamy, fruity, matured, cheesy	free	vegan	0.10 %	0.20 %	0.30 %
SY790003	EVOSPRAY® CHEDDAR CHEESE FLAVOUR	dry	Natural flavouring	rindy, sour, fatty, salty	free	vegan	0.10 %	0.15 %	0.15 %
SY164799	CREAM CHEESE FLAVOUR	dry	Natural flavouring	milky, buttery, creamy, fatty, sweet	free	lacto-vegetarian	0.35 %	0.40 %	0.40 %
SY617901	EVOSPRAY® EDAM CHEESE FLAVOUR	s/d	Flavouring	milky, rindy, matured, creamy, mild	free	vegan	0.10 %	0.15 %	0.20 %
SY807582	EMMENTALER CHEESE FLAVOUR	dry	Flavouring, additive(s)*1	creamy, buttery, fatty, nutty, milky, sour, salty, bitter, cheesy	contained	not suitable	0.25 %	0.40 %	0.50 %
SY809204	EMMENTALER CHEESE FLAVOUR	dry	Natural flavouring	milky, buttery, harsh, metallic	free	not suitable	0.50 %	0.60 %	0.80 %

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Cheese							Dosages		
SY647198	EMMENTALER CHEESE FLAVOUR CONCENTRATE	liquid	Flavouring	matured, spicy, rindy	free	vegan	0.06 %	0.10 %	0.15 %
SY651737	FRESH CHEESE FLAVOUR	liquid	Flavouring	fresh, cheesy, creamy, oily, nutty	free	vegan	0.15 %	0.20 %	0.20 %
SY677133	EVOSPRAY® GOAT CHEESE FLAVOUR	s/d	Flavouring	animalic, buttery, rindy, fatty	free	lacto- vegetarian	0.20 %	0.30 %	0.30 %
SY646222	GOUDA CHEESE FLAVOUR	dry	Flavouring	creamy, buttery, fatty, matured	free	lacto- vegetarian	0.25 %	0.40 %	0.60 %
SY654923	GOUDA CHEESE FLAVOUR	liquid	Flavouring	cheesy, matured, fruity	free	vegan	0.08 %	0.12 %	0.20 %
SY290260	EVOSPRAY® GOUDA CHEESE FLAVOUR CONCENTRATE	s/d	Natural flavouring	cheesy, mild, fatty, matured	free	lacto- vegetarian	0.12 %	0.15 %	0.35 %
SY326231	EVOSPRAY® GREEK SHEEP CHEESE FLAVOUR	s/d	Natural flavouring	creamy, animalic (mutton), lactic, milky	free	lacto- vegetarian	0.15 %	0.20 %	0.30 %
SY326233	EVOSPRAY® GREEK SHEEP CHEESE FLAVOUR	s/d	Flavouring	fatty, creamy, animalic, sour	con- tained	vegan	0.12 %	0.20 %	0.30 %
SY614154	EVOSPRAY® HARDCHEESE (ITAL.) FLAVOUR	s/d	Flavouring	fruity, mild, animalic	free	lacto- vegetarian	0.20 %	0.30 %	0.30 %
SY438876	HARDCHEESE (ITAL.) FLAVOUR	dry	Natural flavouring	matured, lactonic, blue, tart	con- tained	not suitable	0.20 %	0.30 %	0.35 %
SY646240	HARDCHEESE (ITAL.) FLAVOUR	dry	Flavouring	fruity, rindy	con- tained	not suitable	0.20 %	0.30 %	0.40 %
SY342859	HARDCHEESE (ITAL.) FLAVOUR TYPE MILD	dry	Natural flavouring	rindy, mild, yeasty, cheesy	free	vegan	0.15 %	0.20 %	0.25 %
SY155197	PECORINO CHEESE FLAVOUR	dry	Flavouring	mild, fatty, creamy, salty, buttery	con- tained	not suitable	0.40 %	0.50 %	0.60 %
SY330631	ROMANO CHEESE FLAVOUR	dry	Natural flavouring	cheesy, buttery, mild, creamy, fatty	free	vegan	0.15 %	0.20 %	0.25 %

\* Sample deliveries including documentation mostly available in a very short time

ARE YOU INTERESTED IN OTHER DAIRY NOTES LIKE BUTTER, MILK, CREAM OR SOUR CREAM/ CRÈME FRAICHE?  
TAKE A LOOK AT OUR PFS BROCHURE AND CONTACT US!

For more information, please contact:

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