

DFL enzyme modified cheese... the better way to cheese flavor and character while holding costs in line

"CPF"® Products

In today's competitive market, your products need all the help and imagination they can get. DFL's line of "CPF" enzyme modified cheeses will do that. Created especially to meet the needs of food processing, we offer the intensified flavor characteristics of aged natural cheese coupled with reduced costs of application.

More than that, you can choose from virtually any natural cheese type, including Cheddar, Swiss, Edam, Parmesan, Provolone, Mozzarella, Romano — all modified by our exclusive multiple enzyme curing system. Controlled development yields a variety of flavor profiles, product compositions and product forms.

Whatever your product — Snacks, Crackers, Pizza sauces and toppings, cheese dips and sauces, processed cheese, cheese foods, cheese spreads — if it contains cheese, "CPF"s will give you maximum flavor and improved profits.

So get away from the ordinary. Our highly trained technical services staff will work with you from concept to completion, for optimum results . . . confidentially.

Working samples and technical data on request.



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