

# American Cottage Cheese

Naturally fresh, high in protein



## The cottage cheese consumers love!

Cottage cheese is a curdled milk product with a mild flavor and a creamy, heterogeneous, soupy texture, made from skimmed milk.

As **high-protein** and low-fat diets gain popularity for weight management and muscle building, cottage cheese is becoming a **popular, healthy option**. The global cottage cheese market is expected to grow with a **CAGR of 6.0%** (2023-2031).

Cottage cheese is loved also for its **versatility, and convenience**. It's a ready-to-eat, nutritious snack enjoyed on its own, in smoothies, or in both sweet and savory dishes, making it perfect for any meal occasion. Trending social media recipes have significantly increased its popularity.

To stay competitive, brands are innovating with variations like **fruit-infused** options (10% of the new launches on the market worldwide, from Jan 2022 to Mar 2025) and new savory flavors, while **microorganisms with beneficial properties** enhanced formulations offer opportunities for differentiation.

Our specialized starter cultures help manufacturers deliver high-quality cottage cheese, ensuring the typical consistent texture, enhanced flavors, and improved production efficiency, enabling producers to meet **the growing consumer demand for delicious, nutritious, and convenient products**.<sup>[1]</sup>



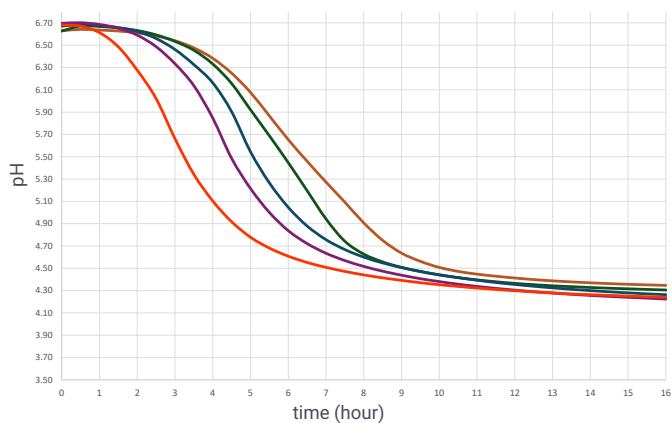
## Our cultures for cottage cheese production

### Cultures for cheese fermentation

Our starter cultures for cottage cheese are composed from mesophilic strains and from mesophilic and thermophilic strains. The more common ones used are *Lactococcus lactis* subsp. *cremoris*, *Lactococcus lactis* subsp. *lactis* and *Streptococcus thermophilus*.

Cultures	Description	Composition	Acidification speed	Fermentation time to pH 4,60	Incubation Temperature
MWO 03X MWO 05X MWO 06X	Mesophilic homofermentative	<i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Lactococcus lactis</i> ssp. <i>cremoris</i>	+	From 8h30 to 9h30	25-34°C
MOS 071D MOS 070F MOS 072F	Mesotermophilic homofermentative	<i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Streptococcus thermophilus</i>	++	7h30	28-36°C
MOS 080F MOS 082F	Mesotermophilic homofermentative	<i>Streptococcus thermophilus</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i>	+++	7h00	28-38°C
MOS 090F MOS 092F	Mesotermophilic homofermentative	<i>Streptococcus thermophilus</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i>	++++	6h00	28-38°C

## Skimmed milk powder reconstituted at 9%



- Cryofast MWO 03x
- Cryofast MWO 06x
- Cryofast MOS 07xD/F
- Cryofast MOS 08xF
- Cryofast MOS 09xF



## Cultures suitable for dressing

In some cases the dressing also uses mesophilic cultures that ferment citrate. Typically, *Leuconostoc* or *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis* are used although thermophilic cultures are used too.

Dressing	Description	Composition	EPS	Acidification speed	Fermentation time to pH 4,60	Incubation Temperature
MWO 030	Mesophilic Homofermentative	<i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Lactococcus lactis</i> ssp. <i>cremoris</i>	-	++	From 8h30 to 9 (32°C)	20-32 °C
MW03xN MW03xR MW03xT MW03xQ	Mesophilic Homofermentative Heterofermentative	<i>Lactococcus lactis</i> ssp. <i>cremoris</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc</i>	-	++	From 8h30 to 9 (32°C)	20-32 °C
MO242 MO342	Mesophilic Homofermentative	<i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Lactococcus lactis</i> ssp. <i>cremoris</i>	++	++	9h00 (32°C)	20-32 °C
M342N	Mesophilic Heterofermentative	<i>Leuconostoc</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i> <i>Lactococcus lactis</i> ssp. <i>cremoris</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i> biovar <i>diacetylactis</i>	++	++	10h00	20-32 °C
M335Q					15h00 (22°C)	
ST440 ST442 ST446	Thermophilic Mild	<i>Streptococcus thermophilus</i>	+++	+++	From 7 to 7h30 (43°C)	34-43°C
Y337A Y338A	Thermophilic Mild	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i>	++	+++	6h00 (43°C)	34-43°C

## Food cultures with protective effect

Cultures	Description (protection against)	Composition	Storage Temperature	Incubation Temperature
LPRA	Anti yeast and moulds Unwished flora Fermented and unfermented dressing	<i>Lactiplantibacillus plantarum</i> ssp. <i>plantarum</i> <i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
LRB	Anti yeast and moulds Unwished flora Fermented and unfermented dressing	<i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
CNB AP	Anti Pseudomonas Unwished flora Fermented and unfermented dressing	<i>Carnobacterium</i>	4-10 °C	24-38°C
SP 1	Anti yeast and moulds Unwished flora Fermented and unfermented dressing	<i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
BGP 93	Unwished flora Fermented and unfermented dressing	<i>Lacticaseibacillus casei</i>	4-10 °C	24-38°C



[1] Sources: Mintel; verifiedmarketresearch.com; dairyfoods.com; foodnavigator.com

The data, results, and information obtained and referenced in this research are accurate and truthful, and they are strictly related to the specific conditions and environment in which the research was conducted by the Company. Any tests performed under conditions different from those under which the research was conducted by the Company may yield varying results, data, or outcomes. In such cases, the Company shall not be held liable for any discrepancies or deviations.  
The introduction of the Product into a market outside the European Union is the sole responsibility of the purchaser. The purchaser must ensure, among other things, that the Product fully complies with the applicable laws and regulations of the relevant territory and fulfills all necessary obligations for lawful market introduction.