MEDIUM-HARD TO HARD CHEESE

Asiago Cheese

Photo conditions: Photos were taken as each sample was unwrapped from the cellophane skin-pack.

RESULTS

Appearance: After 28 days, the Asiago cheese in the untreated packet had more than 50% of its surface covered in white mold and 25% covered in deeper green molds, which changed the cheese's smell. In the Cronogard[®] treated packet, just 15% had green mold and 70% showed a superficial white discoloration.

TEST CONDITIONS

28 days at 4°C



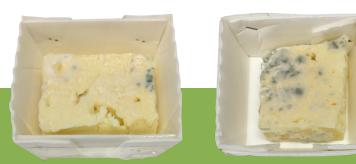
A6B6 Application: Coating

TYPE OF PACKAGING

Multilayer paper tray with A6B6 wrapped in untreated cellophane skin-pack. (Cronogard[®] treated packet)

Sample Referenced: Untreated multilayer paper tray in untreated cellophane skin-pack. (untreated packet)

WITH CRONOGARD



WITHOUT CRONOGARD

MEDIUM-HARD TO HARD CHEESE

Trenta Cheese

Photo conditions: photos were taken of the untreated packet with the cellophane and of the Cronogard® treated packet with the PET flow-pack still in place. The cheese "Trenta" is a kind of cheese with low percentage of cholesterol and low amount of saturated fat acids.

Note: The Trenta cheese is low in cholesterol and saturated fat acids.

RESULTS

Appearance: After 28 days, the Cronogard[®] treated packet had superficial white mold on 25% of the surface. The untreated packet was completely covered with white and green molds, and had a stale smell.

28 days at 4°C

A6B6 Application: Coating

Multilayer paper tray with A6B6 and PET flowpack treated with A6B6 (Cronogard[®] treated packet)

Sample Referenced: untreated multilayer paper tray in untreated cellophane skin-pack. (untreated packet)



WITHOUT CRONOGARD