



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



FILLER

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.



TEST CONDITIONS

28 days at 4°C



FILLER

A6B6

Application: Coating



TYPE OF PACKAGING

Multilayer paper tray with A6B6 and PET flow-pack treated with A6B6 (Cronogard® treated packet)

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

**WITH
CRONOGARD**



**WITHOUT
CRONOGARD**

