

# American Cottage Cheese

Naturally fresh,  
high in protein

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>

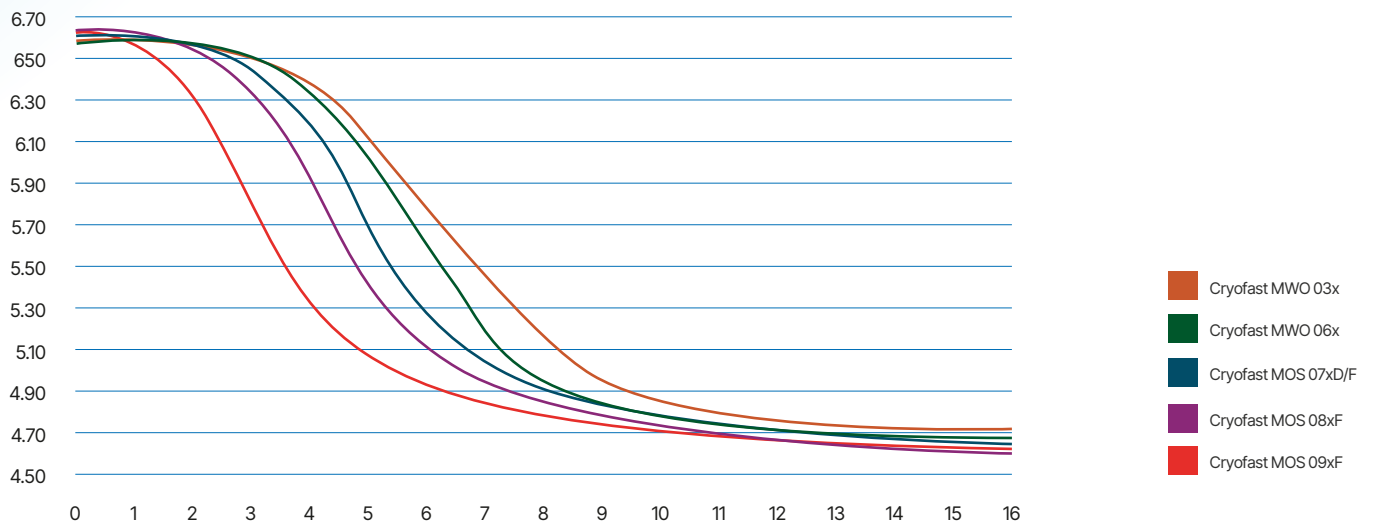


## Cultures for cheese fermentation

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 ssp. lactis</i> <i>Lactococcus lactis ssp. cremoris</i>	+	From 8h30 to 9h30	25-34°C
MOS 071D MOS 07xF	Mesotermophilic homofermentative	<i>Lactococcus lactis ssp. lactis</i> <i>Streptococcus thermophilus</i>	++	7h30	28-36°C
MOS 080F MOS 082F	Mesotermophilic homofermentative	<i>Streptococcus thermophilus</i> <i>Lactococcus lactis ssp. lactis</i>	+++	7h	28-38°C
MOS 090F MOS 092F	Mesotermophilic homofermentative	<i>Streptococcus thermophilus</i> <i>Lactococcus lactis ssp. lactis</i>	++++	6h	28-38°C

## Skimmed milk powder reconstituted at 9%



## Cultures for cheese fermentation

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 9h (32°C)	20-32 °C
MW 03xN MW 03xR MW 03xT MW 03xQ	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 9h (32°C)	20-32 °C
MO242 MO342	Mesophilic Homofermentative	<i>Streptococcus thermophilus</i> <i>Lactococcus lactis</i> ssp. <i>lactis</i>	++	+++	9h (32°C)	20-32 °C
M342N  M335Q	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>	++	++++	10h  15h (22°C)	20-32 °C
ST440 ST442 ST446	Thermophilic Mild	<i>Streptococcus thermophilus</i>	+++	+++	7h	20-32 °C
Y337A Y338A	Thermophilic Mild	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i>	++	+++	6h	34-43°C

Please note: the "x" refers to various phage alternatives available. Ask your technical sales contact for more information.

## Food cultures with protective effect

Cultures	Description (protection against)	Composition	Storage Temperature	Incubation Temperature
LPRA	Anti yeast and moulds Unwashed flora Fermented and unfermented dressing	<i>Lactiplantibacillus plantarum ssp. plantarum</i> <i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
LRB	Anti yeast and moulds Unwashed flora Fermented and unfermented dressing	<i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
CNB AP	Anti Pseudomonas Unwashed flora Fermented and unfermented dressing	<i>Carnobacterium</i>	4-10 °C	24-38°C
SP 1	Anti yeast and moulds Unwashed flora Fermented and unfermented dressing	<i>Lacticaseibacillus rhamnosus</i>	4-10 °C	24-38°C
BGP 93	Unwashed 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 quoted in this research are accurate and reliable, and refer only to the specific conditions and environment in which the study was conducted by the Company. Any tests performed under conditions other than those in which the research was conducted by the Company may generate different results, data or outcomes. In such cases, the Company cannot be held responsible for any discrepancies or deviations.

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