

CHEESE FLAVORS

DISCOVER OUR WORLD OF CHEESE.

Silesias Cheese Flavors.





Welcome to a journey into our world of cheese.

Cheese matters. Facts about cheese.

The ancient art of making cheese has led to an immense number of cheese varieties worldwide. Cheese can be distinguished depending on the milk type, the manufacturing process, the maturing or ripening time, the region of origin or the texture. The interaction of these factors leads to cheeses with various flavor profiles. It's an exciting taste adventure to discover all the different cheese types.

Cream Cheese and Soft Cheese

Cream cheese is the only cheese that doesn't need a ripening process. Cream cheese is fresh in taste and can be easily combined with - for example herbs and spices. Typical examples are Mozzarella and Ricotta. Cheeses like Camembert and Brie have a very soft texture and belong to the soft cheese group. Soft cheese requires time to reach fullness of flavor ranging from mild to very aromatic.

Hard Cheese

To receive the typical grainy texture of hard cheeses, the curds are pressed to remove as much whey and moisture as possible. These cheese types take between 12 weeks and several years to mature, e.g. Parmesan, Cheddar or Gruyère.

Semihard Cheese

As the name indicates, this type of cheese has a texture between smooth and hard and is sold at a relatively young age after a ripening time of minimum 3 weeks. Examples are Edam, young Gouda or Appenzeller cheese.

Blue Cheese

Blue cheeses are excellent examples of soft cheese which have had mould cultures added so that the final product is veined throughout with blue, blue-grey or blue-green mould. The mould gives these varieties of cheese different characteristic intense flavors. Famous examples are Roquefort, Gorgonzola and Danish Blue.

Our cheese flavors for your success.

Inspired by well known cheese varieties from the world.

Parmesan

Parmesan is a hard cheese with a tradition going back more than 800 years. It has a gritty texture and a nutty, fruity taste and originated in Italy. The typical smell and taste is the result of a long maturing time and the repeated dipping into salt brine. Ripening time and increase of flavor are in direct relation.



Cheddar

The origin of Cheddar cheese can be traced to a village called Cheddar in Somerset in the 12th century. Cheddar is the best known cheese in the world. The slightly crumbly texture and typical taste is a result of a special manufacturing process in which the cheese curd is salted and acidified.



Gouda

Gouda is a Dutch cheese named after the city of Gouda in the Netherlands. It's a semi-hard cheese with a unique flavor and smooth texture. With increasing age and time to mature, the cheese becomes drier and more indulgent which triggers a more intense flavor. Over time the cheese takes on a warm golden yellow color.



Emmental

Emmental is a traditional unpasteurized hard cheese which was originally produced in the heart of Switzerland. The flavor is a little sweet with tones of fresh hay, fruit, nut and a bit of acidity. The big eyes in the structure give this cheese its distinctive identifying feature.





It's the taste
The new definition
of cheese flavors. **that counts.**

Our taste experiences.

Brands are increasingly looking to engage consumers' senses with more intense taste experiences. The preference for specific and authentic cheese tastes is inextricably linked with taste aspirations, providing a platform for brands to add value by underlining their products' aromatic profile.

Silesia's cheese flavors.

Intensive market research and development work have been combined to create a range of cheese flavors in order to make your product an irresistible consumer favorite.

Tested for various applications.

Our authentic cheese flavors perform well in all relevant applications. We have specifically tested the flavors in our application laboratory on:

- Seasonings
- Sauces
- Soups
- Processed cheese
- and many more...

The result of our work.

Authentic cheese flavors for all customers' needs.



About us.

For more than 100 years our family-owned business has had a role in the world of flavors. From the beginning, our priority has been to offer a product line of the highest quality. These high standards have helped us to strengthen our position internationally, as one of the leading flavor producers. At the same time we maintain the attributes of a family-owned company that has and still is driven by its traditional values. Our company philosophy guides us to act responsibly when dealing with our employees, our customers and the environment.

Our standards, our customer focus and close collaboration with our clients guarantee a product developed to meet each customer's needs. The result: innovative, high quality food products, which give our customers a decisive competitive advantage.

Welcome to our world of flavors. The world of Silesia.

Silesia

Gerhard Hanke GmbH & Co. KG
Am Alten Bach 20 -24
41470 Neuss / Germany

Phone: +49 2137 - 784 - 0
Fax: +49 2137 - 784 - 111
E-Mail: info@silesia.com
Web: www.silesia.com

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