

Procudan paves the way for innovative cheese waxing



With the innovative ProCera WaxLab and funding from the Danish Innovationsfonden, Procudan is rethinking the future of product development in the cheese wax industry.

Procudan's ProCera WaxLab is changing the future of testing, optimizing and implementing new products and recipes within cheese wax. By offering to test smaller batches, customers are provided a chance to optimize recipes without it inflicting on the existing production. At the same time, fewer cheeses risk going to waste in the development process due to the smaller test quantity needed.

Testing at the WaxLab provides customers assurance that the cheese wax fulfils its intended purpose and protects the cheese properly. Procudan believes that value is co-created

and by collaborating closely with customers in the development process, we ensure that value is created.

Researching sustainability

For decades, cheese wax has been a natural and reliable choice of protection for various types of cheese. Besides protection, cheese wax also brings the cheese a unique eye-catcher appearance.

Procudan prioritize sustainability and are researching on more sustainable cheese wax production. This effort is supported by the Danish Innovationsfonden via the InnoBooster

Innovation program which furthers the development.

For more information please

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