

VIN'OPAK+

VIN'OPAK+ is a natural, ***clean-label***, and ***cost-efficient solution*** designed to enhance the appearance of your ***cheese applications***. This innovative ingredient ***ensures uniform opacity*** while preserving the product's original identity, texture, and taste.

Easily incorporated into cheese recipes, it fully meets consumer expectations for naturality and transparency, combining visual appeal, product quality, and a responsible commitment.

Application Recipe

Ingredients	%
EZENTIAL® ADVANCED STARCHES CU2	**27.68 %**
WATER	54.73 %
PALM FAT	15.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.80 %
CITRIC ACID	0.25 %
POTASSIUM SORBATE	0.20 %
VIN'TASTE SAVOURY EXTRA CHEDDAR	**0.20 %**
BETA-CAROTENE	0.04 %
VIN'OPAK+	**0.10 %**
Total	100.00 %





Comparison

Grated cheese, before melting



TiO2



VIN'OPAK+

Grated cheese, before melting



TiO2



VIN'OPAK+

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For the processing of any sample request, please provide the following code: ES2507008-13