

RANGE VIN'MISCEO



Cheeses solutions

>> HEAT'ALPA

THANKS TO ITS INNOVATION CAPACITY AND ITS INGREDIENTS KNOWLEDGE, VINPAI HAS DESIGNED A SPECIFIC SOLUTION FOR THE PRODUCTION OF ANALOGUE OR PROCESSED CHEESES WITH A VERY HIGH TEMPERATURE RESISTANCE, TO PARTICULARLY ANSWER THE DEMAND OF DICED HEAT RESISTANT PROCESSED CHEESES FOR BREAD, SAUSAGE OR ANY OTHER FOOD APPLICATION.

An end product which can be stored at ambient temperature during more than 25 days!

APPLICATIVE RECIPE

HEAT'ALPA (PXC101)	24.89%
WATER + STEAM	32.41%
VEGETABLE PALM FAT	24.00%
NATIVE CHEDDAR CHEESE	15.00%
MELTING SALT PZ12	2.25%
SALT*	1.00%
CITRIC ACID	0.45%

1 KG OF PREMIX = 4.02 KG OF END PRODUCT

* VINPAI also offers **salt reduction** solutions which can be used into your food preparations.



SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

OUR TIPS

CHOOSE A SOLID VEGETABLE FAT SUCH AS PALM FAT.

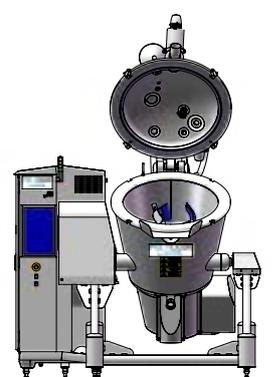
PRODUCTION PROCESS

This process is given as an example and must be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Cooking	Heat up the water at 50°C to melt the fat.			50°C
Step 2 Cooking	Add the rest of the ingredients except the premix and the citric acid. >>>>>>> At the end of this step, the product must be smooth and without lumps.	5 min	1000 t/min (speed 4)	Minimum 55°C
Step 3 Cooking	Add the premix and keep mixing. >>>>>>> At the end of this step, the product must be smooth and without lumps.	5 min	1000 t/min (speed 4)	Minimum 70°C
Step 4 Cooking	Add the citric acid. >>>>>>> While mixing, add water if the product dephases, until it becomes homogenous.	5 min	1000 t/min (speed 4)	80°C
Step 5 Cooking	Keep mixing all the ingredients together. >>>>>>> At the end of this step, the product must be smooth and without lumps.	1 min	3200 t/min (speed 6)	Ambient temperature
Step 6 Stabilization	The product can be stored at ambient temperature during 25 days.			Ambient temperature

INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer with steam injection



PACKAGING

Our premix HEAT'ALPA is packed into multilayers paper bag of 20 or 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

