

# RANGE VIN'MISCEO



## Cheeses solutions

### >> MELT'ALPA SIGNATURE

MELT'ALPA SIGNATURE IS AVAILBALE IN DIFFERENT FLAVOURS ACCORDING TO THE INTEGRATION PERCENTAGE OF PURE CHEESE: MELT'ALPA CLASSIC WITH 15% OR 28% OR PURE CHEESE. FLAVOURS DEPENDING ON YOUR CHOICE: GOUDA, EMMENTAL, EDAM, CHEDDAR...

#### APPLICATIVE RECIPES

MELT'ALPA SIGNATURE 15%	<b>25.29%</b>
WATER + STEAM	<b>34.55%</b>
VEGETABLE FAT	<b>22.95%</b>
PURE CHEESE	<b>14.97%</b>
SALT*	<b>1.19%</b>
CITRIC ACID	<b>0.45%</b>
MELTING SALT	<b>0.40%</b>
PRESERVATIVE	<b>0.20%</b>

1 KG OF PREMIX = 4 KG OF END PRODUCT

MELT'ALPA SIGNATURE 28%	<b>21.00%</b>
WATER + STEAM	<b>30.46%</b>
VEGETABLE FAT	<b>17.65%</b>
PURE CHEESE	<b>28.00%</b>
SALT*	<b>1.19%</b>
CITRIC ACID	<b>0.30%</b>
MELTING SALT	<b>1.20%</b>
PRESERVATIVE	<b>0.20%</b>

1 KG OF PREMIX = 4.7 KG OF END PRODUCT

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



To answer our customers concerns about cost and quality, we have designed 2 competitive premix solutions for grated, sliced, cubes or portioned products:

EMMENT'ALPA or CHED'ALPA	<b>33.72%</b>
WATER + STEAM	<b>44.60%</b>
VEGETABLE FAT	<b>11.86%</b>
PURE CHEESE	<b>8.00%</b>
SALT*	<b>1.20%</b>
LACTIC ACID	<b>0.40%</b>
MELTING SALT	<b>0.22%</b>

1 KG OF PREMIX = 3 KG OF END PRODUCT

**EMMENT'ALPA**  
8% of pure cheese.

**CHED'ALPA**  
8% of pure cheese.

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

#### OUR TIPS

USE POTASSIUM SORBATE AS PRESERVATIVE.  
USE MARGARINE AS VEGETABLE FAT.

#### PRODUCTION PROCESS

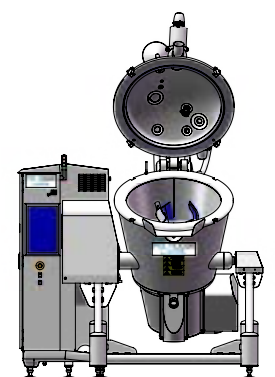
This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
<b>Step 1</b> Cooking	Heat up the water to 50°C to melt the fat.			<b>50°C</b>
<b>Step 2</b> Cooking	Add the rest of the ingredients except the premix and lactic or citric acid. >>>>>>> At the end of this step, the product is an homogenous emulsion thanks to the melted pure cheese.	<b>5 min</b>	<b>1000 t/min</b> (speed 4)	Minimum <b>55°C</b>
<b>Step 3</b> Cooking	Add the premix and keep mixing. >>>>>>> At the end of this step, the product must be smoothed without lumps.	<b>5 min</b>	<b>1000 t/min</b> (speed 4)	Minimum <b>70°C</b>
<b>Step 4</b> Cooking	Verify the product and keep mixing until pasteurization. If pH is above 5.6, add citric or lactic acid to reach a pH of 5.6. >>>>>>> At the end of this step, the product can be packed.	<b>5 min</b>	<b>1000 t/min</b> (speed 4)	<b>80°C</b>
<b>Step 5</b> Cooling	Place the product in a negative cold room (-18°C) to reach a heart temperature of +10°C. >>>>>>> Verify its temperature to avoid its freezing.		Negative cold room	<b>+10°C</b>
<b>Step 6</b> Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h. >>>>>>> After 48h, the product can be grated or sliced.	<b>48 H</b>	Positive cold room	<b>+2°C / +4°C</b>



#### INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer with steam injection



#### PACKAGING

Our MELT'ALPA, CHED'ALPA, EMMENT'ALPA premixes are packed into multilayers paper bag of 25 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

