

>>MELT'ALPA STANDARD

FOR AN EFFICIENT PRODUCT WITH A VERY GOOD VALUE FOR MONEY, VINPAI HAS CREATED A RANGE OF PREMIX, MELT'ALPA STANDARD, TO REPRODUCE THE ORGANOLEPTIC BEHAVIOR OF A NATURAL CHEESE.

Based on classic formulations which include native cheese, we have developed 2 new premixes.

These ingredients are ideal in order to be grated or sliced especially for burgers.

MELT'ALPA GOURMET (PXC093)

MELT'ALPA PREMIUM (PXC092)

APPLICATIVE RECIPES

MELT'ALPA GOURMET (PXC093)	34.22%
WATER + STEAM	34.55%
VEGETABLE FAT	45.30%
SALT*	1.60%
CITRIC ACID	0.22%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 2.9 KG OF END PRODUCT

MELT'ALPA PREMIUM (PXC092)	33.12%
WATER + STEAM	46.90%
VEGETABLE FAT	18.00%
SALT*	1.60%
CITRIC ACID	0.22%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 3 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 %.
USE POTASSIUM SORBATE AS PRESERVATIVE.

OUR TIPS

USE MARGARINE AS VEGETABLE FAT.

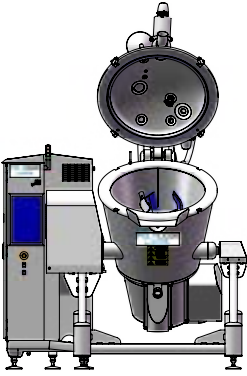
PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
Step 1 Cooking	Heat up the water to 50°C to melt the fat.			50°C
Step 2 Cooking	Add the rest of the ingredients except the premix and citric acid. >>>>>> At the end of this step, the product must be smoothed 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 smoothed without lumps.	5 min	1000 t/min (speed 4)	Minimum 70°C
Step 4 Cooking	Verify the product and keep mixing until pasteurization. If pH is above 5.6, add citric acid to reach a pH of 5.6. >>>>>> At the end of this step, the product can be packed.	5 min	1000 t/min (speed 4)	80°C
Step 5 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	+10°C
Step 6 Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h. >>>>>> After 48h, the product can be grated or sliced.	48 H	Positive cold room	+2°C / +4°C



INDUSTRIAL EQUIPMENT & INVESTMENT
POLYCOOK industrial cooker/mixer with steam injection



PACKING

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

