

RANGE VIN'MISCEO

Cheeses solutions



>> MOZZ'ALPA

FOR THE PRODUCTION OF ANALOGUE MOZZARELLA.

ALL-IN-ONE SOLUTIONS WHICH INCLUDE THE DAIRY PROTEIN AND THE MELTING SALT. INGREDIENTS ESPECIALLY MADE TO DEVELOP STRETCHING AND SPREADING ON PIZZAS, AND TO BRING SMOOTHNESS AND MELTING SOFT WHILE EATING FOR SALADS.

MOZZ'ALPA LACTIS
For an even more dairy taste.

MOZZ'ALPA ALL-IN-ONE 14%
Includes 14% of rennet casein.

APPLICATIVE RECIPES

MOZZ'ALPA LACTIS (PXC060)	29.00%
WATER + STEAM	43.90%
VEGETABLE FAT	25.00%
SALT*	1.50%
VIN'FIBRA R84 (PX0076)**	0.20%
CITRIC ACID	0.20%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 3.45 KG OF END PRODUCT

MOZZ'ALPA ALL-IN-ONE PREMIUM 14% (PXC025)	27.00%
WATER + STEAM	44.10%
VEGETABLE FAT	27.50%
SALT*	1.20%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 3.7 KG OF END PRODUCT

* V-SALT: salt reduction solutions.

**VIN'FIBRA R84: vegetable fibers and seaweed alliance to improve stretching of the end product and productivity.



SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.
USE POTASSIUM SORBATE AS PRESERVATIVE.

OUR TIPS

USE A SOLID FAT SUCH AS PALM.

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 to 50°C to melt the fat.			Minimum 50°C
Step 2 Cooking	Mix the premix to the water. >>>>>> To hydrate the rennet casein.	5 min	1000 t/min (speed 4)	Ambiant temperature
Step 3 Cooking	Add the rest of the ingredients. >>>>>> At the end of this step, the product must be smoothed, homogenous, without lumps.	5-10 min or more in order to obtain a ball	Gradually to maximum speed	110°C for a core temperature of 80°C
Step 4 Cooling	Place the product in a negative cold room (-18°C) to reach a temperature between +4/+10°C at heart. >>>>>> Verify its temperature to avoid its freezing.		500 t/min (speed 3)	+4°C / +10°C
Step 5 Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h.	48 H	Positive cold room	+2°C / +4°C

OUR TIP

STEP 4: IF YOU DON'T HAVE A NEGATIVE COLD ROOM, PLACE THE PRODUCT IN A POSITIVE COLD ROOM AND EXTEND THE STABILISATION TIME FROM 1 TO 2 DAYS.



INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer with steam injection



PACKAGING

Our MOZZ'ALPA premixes are packed into multilayers paper bag of 25 kg net.
Our pallets 100 cm x 120 cm have undergone a treatment (ISPM 15).

