

RANGE VIN'MISCEO



Cheeses solutions

>> PARMES'ALPA

FOR THE PRODUCTION OF ANALOGUE PARMIGIANO CHEESE.

A VERY COST EFFECTIVE SOLUTION FOR A CHEESE SOLUTION WITH A HARD TEXTURE WHICH CAN BE GRATED INTO POWDER AND PACKED IN INDIVIDUAL SACHETS.

Our PARMES'ALPA premix benefit:
a maturation in only 48 hours.

APPLICATIVE RECIPE

PARMES'ALPA (PXC004)	44.66%
WATER + STEAM	14.64%
PURE CHEDDAR CHEESE	25.00%
WHEY POWDER	8.00%
SALT*	3.60%
BUTTER	2.00%
LACTIC ACID	1.00%
LEMON JUICE	0.50%
MELTING SALT	0.40%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 2.2 KG OF END PRODUCT



* V-SALT: salt reduction solutions

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

OUR TIPS

USE POTASSIUM SORBATE AS PRESERVATIVE.

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.			50°C
Step 2 Cooking	Add the rest of the ingredients except the premix and pure cheese. >>>>>>> At the end of this step, the product must be smoothed without lumps.	5 min	1000 t/min (speed 4)	80°C
Step 3 Cooking	Add the pure cheese and keep mixing. >>>>>>> At the end of this step, the product must be smoothed without lumps.	5 min	1000 t/min (speed 4)	80°C
Step 4 Cooking	Add the premix and keep mixing. >>>>>>> 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 temperature between +4/+10°C. >>>>>>> Verify its temperature to avoid its freezing.		Negative cold room	+4/+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.	48 H	Positive cold room	+2°C / +4°C

OUR TIP

STEP 5: 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 PARMES'ALPA premix is packed into multilayers paper bag of 25 kg net.
Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

