A Camlin Fine Sciences Company



EZENTIAL® READY-MIX MOZZARELLA LACTIS

EZENTIAL® READY-MIX MOZZARELLA LACTIS is an **all-in-one solution** designed for **analogue mozzarella** production, combining **dairy proteins** and **melting salts** in one optimized formulation for easy processing and consistent performance. Developed to deliver ***excellent stretch and spreadability***, it creates the perfect melt and visual appeal for pizza applications.

It also provides a smooth, ***soft melting texture*** for an enjoyable eating experience in both ***hot and cold applications***, including salads. With **EZENTIAL® READY-MIX MOZZARELLA LACTIS**, the formulation offers an even richer and more authentic dairy taste, delivering premium sensory quality with reliable industrial performance.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX MOZZARELLA LACTIS	**31.85 %**
WATER	42.55 %
PALM FAT	24.20 %
SALT / **EZENTIAL® ADVANCED SALT**	1.20 %
POTASSIUM SORBATE	0.20 %
Total	100.00 %

ALLERGEN: MILK





VIN'OPAK+

A natural alternative to titanium dioxide for controlled opacity in cheese applications.

Packaging

Multi-layers paper bags, ***25 kg*** *net*

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