A Camlin Fine Sciences Company



EZENTIAL® READY-MIX MOZZARELLA AIO

EZENTIAL® READY-MIX MOZZARELLA AIO is an ***all-in-one*** premix solution designed for the production of ***mozzarella-style cheese for pizza and salad applications***. Combining dairy proteins and melting salts in a single optimized formulation, it simplifies procurement, streamlines processing and ensures consistent product quality.

Developed to deliver ***excellent melting performance***, ***stretchability*** and even ***coverage***, it creates the ideal appearance and texture for pizza applications. For salads and other cold uses, it provides a ***smooth texture*** and pleasant mouthfeel, offering a balanced combination of functionality, convenience and sensory quality.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX MOZZARELLA AIO	**29.00 %**
WATER	43.90 %
PALM FAT	25.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.50 %
EZENTIAL® NATUREL FIBRES 84	**0.20 %**
CITRIC ACID	0.20 %
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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