

EZENTIAL® ADVANCED STARCHES MA8

EZENTIAL® ADVANCED STARCHES MA8 is a ***cost-effective premix*** designed to replicate the ***organoleptic properties of natural cheese*** while delivering consistent performance and quality. Developed by VINPAI, it provides an excellent balance between functionality, texture, and value.

Ideal for ***cheese alternative applications***, it offers ***outstanding shredding and slicing properties***, making it particularly suitable for burgers, sandwiches, and other foodservice products where appearance, texture, and ease of use are essential.

Application Recipe
Premium

Ingredients	%
EZENTIAL® ADVANCED STARCHES MA8	**25.29 %**
WATER	33.09 %
PALM FAT	22.95 %
NATIF CHEESE	14.97 %
SALT / **EZENTIAL® ADVANCED SALT**	1.19 %
CITRIC ACID	0.45 %
MELTING SALT PZ35	0.40 %
POTASSIUM SORBATE	0.20 %
SODIUM BENZOATE	0.06 %
VIN'TASTE SAVOURY CHEDDAR	**1.00 %**
BETA-CAROTENE	0.40 %
Total	100.00 %

ALLERGEN: MILK

Application Recipe
Gourmet

Enriched with milk proteins and cheese powder

Ingredients	%
EZENTIAL® ADVANCED STARCHES MA8	**26.69 %**
WATER	33.09 %
PALM FAT	22.95 %
NATIF CHEESE	14.97 %
SALT / **EZENTIAL® ADVANCED SALT**	1.19 %
CITRIC ACID	0.45 %
MELTING SALT PZ35	0.40 %
POTASSIUM SORBATE	0.20 %
SODIUM BENZOATE	0.06 %
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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