

EZENTIAL® READY-MIX CHEDDAR

EZENTIAL® READY-MIX CHEDDAR is an advanced premix solution created for the manufacture of ***analogue and processed cheeses*** requiring ***exceptional thermal stability***. Drawing on our extensive expertise in functional ingredients, it helps produce cheese solutions that retain their structure and characteristics during baking, cooking and other high-temperature applications.

Particularly suited for ***heat-resistant diced cheese*** used in bakery products, sausages and ready-to-eat foods, it ensures dependable processing performance and consistent product quality. The finished product also benefits from an extended shelf life, with the ability to be stored at ambient temperature for over 25 days.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX CHEDDAR	**24.89 %**
WATER	32.21 %
PALM FAT	24.00 %
NATIF CHEDDAR CHEESE	15.00 %
MELTING SALT PZ35	2.25 %
SALT / **EZENTIAL® ADVANCED SALT**	1.00 %
CITRIC ACID	0.45 %
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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