

EZENTIAL® READY-MIX EMMENTAL

EZENTIAL® READY-MIX EMMENTAL is a specialized premix solution designed for the ***production of analogue or processed cheeses*** with outstanding heat resistance. Developed through VINPAI's expertise in ingredient technology and innovation, it enables the manufacture of cheese products that maintain their shape and functionality even under ***high-temperature processing conditions***.

Ideal for diced cheese applications in bread, sausages and other prepared foods, it delivers reliable performance and consistent quality. The resulting product ***can be stored at ambient temperature for more than 25 days***, offering both convenience and extended shelf-life benefits.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX EMMENTAL	**33.72 %**
WATER	44.60 %
PALM FAT	11.86 %
NATIF EMMENTAL CHEESE	8.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.20 %
LACTIC ACID	0.40 %
MELTING SALT PZ35	0.22 %
Total	100.00 %





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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