A Camlin Fine Sciences Company



EZENTIAL® ADVANCED STARCHES MA8 BASE

EZENTIAL® ADVANCED STARCHES MA8 BASE is a ***versatile cheese-alternative*** base designed to give manufacturers maximum flexibility in product development. ***Free from flavors and colorants***, it serves as a neutral foundation that can be customized with different levels of real cheese incorporation, allowing brands to create unique formulations tailored to their target market and desired sensory profile.

Compatible with a wide range of cheese varieties, including Gouda, Emmental, Edam, and Cheddar, it ***enables the development of customized products*** with the flavor, color, texture, and performance required for shredding, slicing, and foodservice applications.

This recipe is available in two versions: one with ***15 % of natif cheese*** and the other with ***28 %***.

Application Recipe

Ingredients	15.00 %	28.00 %
EZENTIAL® ADVANCED STARCHES MA8 BASE	**25.29 %**	**21.00 %**
WATER	34.55 %	30.46 %
PALM FAT	22.95 %	17.65 %
NATIF CHEESE	14.97 %	28.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.19 %	1.19 %
CITRIC ACID	0.45 %	0.30 %
MELTING SALT PZ35	0.40 %	1.20 %
POTASSIUM SORBATE	0.20 %	0.20 %
Total	100.00 %	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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