

EZENTIAL® ADVANCED STARCHES CU2

EZENTIAL® ADVANCED STARCHES CU2 is a **versatile solution** designed for cheese applications, including block, shredded, sliced, and mozzarella-style cheeses. Easy to combine with curd or dairy proteins, it provides excellent texturizing, stabilizing, and retrogradation-control properties while delivering a smooth, creamy texture, reliable meltability, and consistent performance. Easy to use and highly effective, it enables **formulation flexibility while offering excellent value for money**.

Application Recipe *with **casein***

Ingredients	%
EZENTIAL® ADVANCED STARCHES CU2	**12.40 %**
WATER + STEAM	48.25 %
FAT	24.15 %
CASEIN	10.00 %
0% MILK POWDER	2.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.20 %
PZ35 MELTING SALT	1.80 %
POTASSIUM SORBATE	0.14 %
SODIUM BENZOATE	0.06 %
Total	100.00 %

The application recipe is also available with **18% casein** content.

Application Recipe *with **natural cheese***

Ingredients	%
EZENTIAL® ADVANCED STARCHES CU2	**25.29 %**
WATER	22.95 %
NATIF CHEESE	14.97 %
SALT / **EZENTIAL® ADVANCED SALT**	1.19 %
CITRIC ACID	0.45 %
MELTING SALT	0.40 %
POTASSIUM SORBATE	0.20 %
Total	100.00 %

The application recipe is also available with **28% natif cheese** content.

Application Recipe *with **flavor***

Ingredients	%
EZENTIAL® ADVANCED STARCHES CU2	**27.78 %**
WATER	56.67 %
PALM FAT	15.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.80 %
CITRIC ACID	0.25 %
POTASSIUM SORBATE	0.20 %
VIN'TASTE SAVOURY NATURAL CHEDDAR	**0.25 %**
BETA-CAROTENE	0.05 %
Total	100.00 %

Also available in this flavor:

- Gouda

VIN'OPAK+

A natural alternative to titanium dioxide for controlled opacity in cheese applications.

Packaging

Multi-layers paper bags, ***25 kg*** *net*

vinpai.com
contact@vinpai.com • + 33 2 23 10 04 00
146 rue Joseph Rouxel - P.A. du Bourgneuf, 56350 Rieux