EZENTIAL® NATUREL FIBRES 24

EZENTIAL® NATUREL FIBRES 24 is a functional solution designed to ***increase dairy yield*** during curd production. Combining ***plant fibers and seaweed extracts***, it improves process efficiency by enhancing water retention, increasing yield by 20% and up to 30%, while reducing whey drainage.

It also ***improves curd firmness and texture*** for a more consistent product with extended shelf life. Ideal for natural cheeses made from fluid cow's milk, **EZENTIAL® NATUREL FIBRES 24** helps accelerate production in pressed and ripened cheeses by reducing pressing time.

PROCESS

1000 liters of milk – Pasteurization: 75°C x 15 seconds – Addition of EZENTIAL® NATUREL FIBRES 24 at 0.036 %

Coagulation	30 minutes
Cut	2 x 2 cm
Drainage	At 2 minutes, remove 1/3 of the whey
Resting time	2 minutes
Agitation	5 minutes
Resting time	2 minutes
Salt incorporation during mixing	3 minutes



Molding: *The dough should be kept moist enough throughout processing.*
Storage: *Keep in cold storage. Keep draining the serum.*
Cooling & Storage: *Between 4°C to 8°C.*
Weighing & bagging: *In flexible plastic blag.*
Performance: *135 kg approximatively.*

Packaging
Multi-layers paper bags
20 kg *net*

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For the processing of any sample request, please provide the following code: PXO103