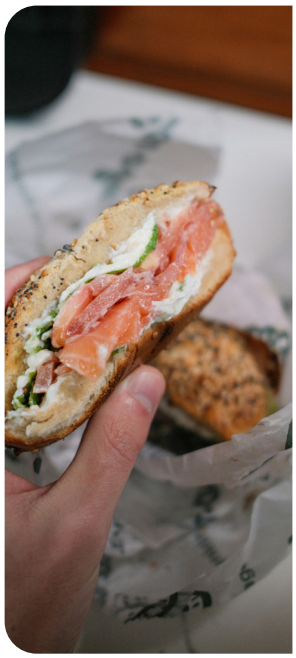


EZENTIAL® ADVANCED STARCHES CT6

EZENTIAL® ADVANCED STARCHES CT6 is a modified potato starch-based solution designed to **stabilize and provide texture** across a wide range of food applications. It delivers a rich, creamy, and uniform texture while helping to **reduce** hardening, **retrogradation**, phase separation, and syneresis during storage. **Easy to use and highly effective**, it helps maintain consistent product quality over time while providing a cost-effective solution.

Application Recipe

Ingredients	%
EZENTIAL® ADVANCED STARCHES CT6	**3.50 %**
WATER	46.496 %
VEGETABLE FAT	35.00 %
MILK POWDER	12.00 %
PZ35 MELTING SALT	0.80 %
SALT / **EZENTIAL® ADVANCED SALT**	0.50 %
BETA-CAROTENE	0.004 %
VIN'TASTE SAVOURY EXTRA CHEDDAR	**0.30 %**
VIN'TASTE SAVOURY NATURAL GOUDA	**0.80 %**
POTASSIUM SORBATE	0.10 %
LACTIC ACID	0.50 %
Total	100.00 %





Also available in this flavor:

• Garlic & Herbs

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