

RANGE VIN'MISCEO



Cheeses solutions

>> SPREAD'ALPA

FOR THE INDUSTRIAL PRODUCTION OF SPREADABLE CHEESE.
THIS RANGE OF PREMIXES IS IDEAL FOR THE PACKING IN FOOD TRAYS OR STICKS.

>> SPREAD'ALPA **P2F1**
Firm spreadable cheese like cream cheese.

>> SPREAD'ALPA **CoC2**
Ideal for ready meals.

>> SPREAD'ALPA **GnH3**
Garlic and herb cheese.

APPLICATIVE RECIPES

SPREAD'ALPA STANDARD

SPREAD'ALPA P2F1 (PXC032)	11.79%
WATER + STEAM	59.25%
VEGETABLE FAT	24.50%
WHEY POWDER	2.00%
MELTING SALT	1.20%
SALT*	1.00%
LACTIC ACID	0.26%

1 KG OF PREMIX = 8.5 KG OF END PRODUCT



* V-SALT: salt reduction solutions.

SPREAD'ALPA CoC2

SPREAD'ALPA CoC2 (PXC029)	16.70%
WATER + STEAM	57.20%
VEGETABLE FAT	24.00%
MELTING SALT	1.20%
SALT*	0.50%
LACTIC ACID	0.20%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 6 KG OF END PRODUCT

SPREAD'ALPA GnH3

SPREAD'ALPA GnH3 (PXC055)	17.58%
WATER + STEAM	54.80%
VEGETABLE FAT	24.83%
MELTING SALT	1.18%
SALT*	0.99%
LACTIC ACID	0.46%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 5.6 KG OF END PRODUCT

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

OUR TIPS

USE POTASSIUM SORBATE AS PRESERVATIVE.
USE PALM FAT AS VEGETABLE FAT.

PRODUCTION PROCESS

This process is given as an example and must be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Cooking	Heat up the water to 50°C to melt the fat.			50°C
Step 2 Cooking	Add the rest of the ingredients except the lactic acid. >>>>>>> At the end of this step, the product must be smoothed without lumps.	10 min	1000 t/min (speed 4)	85°C
Step 3 Cooking	If pH is above 5.3, add the lactic acid to reach a pH of 5.3. >>>>>>> At the end of this step, the product can be packed.	5 min	1000 t/min (speed 4)	85°C
Step 4 Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h.	48 H	Positive cold room	+2°C/+4°C

INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer with steam injection



PACKING

Our SPREAD'ALPA premixes are packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

