

# RANGE VIN'MISCEO

## Cheeses solutions



### >>VEGET'ALPA

OUR RANGE VEGET'ALPA IS A 100% VEGAN FOR A 100% ANALOGUE CHEESE. FOR A GREAT QUALITY AND COST EFFICIENCY (INGREDIENT COST AROUND 1€), THE CHEESE CAN BE EASILY SLICED, GRATED OR EVEN MELTED FOR SANDWICHES OR READY MEALS.

Our range VEGET'ALPA is available in different flavours.

- >>VIN'MOZZA
- >>VIN'GOUDA
- >>VIN'CHEDDAR
- >>VIN'EDAM
- >>VIN'EMMENTAL

#### APPLICATIVE RECIPES

##### VEGET'ALPA STANDARD

VEGET'ALPA	27.78%
WATER + STEAM	54.97%
OIL OR VEGETABLE FAT	15.00%
SALT*	1.80%
CITRIC ACID	0.25%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 3.6 KG OF END PRODUCT

##### VEGET'ALPA HARD

VEGET'ALPA	33.00%
WATER + STEAM	44.82%
OIL OR VEGETABLE FAT	20.00%
SALT*	1.80%
CITRIC ACID	0.22%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 3 KG OF END PRODUCT

##### VEGET'ALPA MORE FIRM

VEGET'ALPA	32.00%
WATER + STEAM	54.02%
OIL OR VEGETABLE FAT	12.00%
SALT	1.60%
CITRIC ACID	0.22%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 3.1 KG OF END PRODUCT



\* VINPAI also offers salt reduction solutions which can be used into food preparations.

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.  
USE POTASSIUM SORBATE AS PRESERVATIVE.

#### OUR TIPS

CHOOSE A SOLID FAT SUCH AS MARGARINE, PALM OR COPRA.  
OR USE A LIQUID FAT SUCH AS SUNFLOWER OR PALM.

#### PRODUCTION PROCESS

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

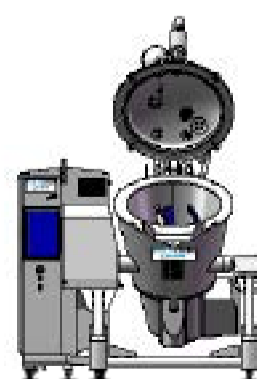
		Time	RPM speed	Temperature
<b>Step 1</b> Cooking (facultative)	If a solid fat is chosen, heat up the water at 50°C to melt it.			50°C
<b>Step 2</b> Cooking	Add the rest of the ingredients in the mixer except citric acid. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	1000 t/min (speed 4)	85°C
<b>Step 3</b> Cooking	If pH is above 5.6, add citric acid. >>>>>>> At the end of this step, the product can be packed.	5 min	1000 t/min (speed 4)	85°C
<b>Step 4</b> Cooling	Place the product in a negative cold room (-18°C) to reach a heart temperature of +10°C at heart.		Negative cold room	+10°C
<b>Step 5</b> Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h. >>>>>>> After 48h, the product can be grated or sliced.	48 H	Positive cold room	+2°C / +4°C

#### OUR TIP

STEP 4: IF YOU DON'T HAVE A NEGATIVE COLD ROOM, PLACE THE PRODUCT IN A POSITIVE COLD ROOM AND EXTEND THE STABILISATION TIME FROM 1 TO 2 DAYS.



**INDUSTRIAL EQUIPMENT & INVESTMENT**  
POLYCOOK industrial cooker/mixer with steam injection



#### PACKAGING

Our VEGET'ALPA premixes are packed into multilayers paper bag of 25 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

