

>>VIN'CHEESE ALL-IN-ONE

FOR THE PRODUCTION OF A HIGH QUALITY **PROCESSED OR ANALOGUE CHEESE IN SLICES**.
A SOLUTION WHICH INTEGRATES UP TO ONE THIRD OF PURE CHEESE POWDER (CHEDDAR, EDAM OR GOUDA).

● **APPLICATIVE RECIPE**

VIN'CHEESE ALL-IN-ONE (PXC037)	37.00%
WATER + STEAM	37.21%
VEGETABLE FAT	23.00%
SALT*	1.19%
MELTING SALT	1.00%
CITRIC ACID	0.40%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 2.7 KG OF END PRODUCT

* V-SALT: salt reduction solutions



SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

● **OUR TIPS**

CHOOSE A SOLID FAT SUCH AS PALM.

● **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 all the ingredients. >>>>>>> At the end of this step, the product must be smoothed, homegenous without lumps.	10 min	1000 t/min (speed 4)	80°C
Step 3 Cooking	If pH is above 5.6, add the citric acid to reach 5.6. >>>>>>> At the end of this step, the product must be smoothed, homogenous without lumps.	5 min	1000 t/min (speed 4)	80°C
Step 4 Cooling	Place the product in a negative cold room (-18°C) to reach a heart temperature of +10°C. >>>>>>> Verify its temperature to avoid its freezing.		Negative cold room	+4/+10°C
Step 5 Stabilisation	Place the product in a positive cold room (+2/+4°C) for 48h.	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**
Industrial cooker/mixer with steam injection



● **PACKAGING**

Our VIN'CHEESE ALL-IN-ONE premix is packed into multilayers paper bag of 25 kg net.

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

