

RANGE VIN'MISCEO

Cheeses solutions



>>VIN'IRIT

FOR THE PRODUCTION OF **SPREADABLE CHEESE**.
IDEAL SOLUTIONS TO BE PACKED IN TRIANGLE PORTIONS, FOOD TRAYS OR EVEN PODS.

VIN'IRIT is available in 2 OPTIONS. ●

VIN'IRIT LACTIS
A 100% dairy recipe for a processed cheese denomination.

VIN'IRIT ECO
Economical and ideal for triangle packaging.



● APPLICATIVE RECIPES

VIN'IRIT LACTIS (PXC090)	17.31%
WATER + STEAM	62.78%
VEGETABLE FAT	16.20%
FRESH CREAM	2.83%
CITRIC ACID	0.36%
SALT*	0.36%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 5.7 KG OF END PRODUCT

VIN'IRIT ECO (PXC091)	23.75%
WATER + STEAM	59.20%
VEGETABLE FAT	16.00%
SALT*	0.60%
CITRIC ACID	0.25%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 4.2 KG OF END PRODUCT

* V-SALT: salt reduction solutions

SUBSTRACT THE CONDENSATE QUANTITY TO THE WATER %.

● OUR TIPS

VEGETABLE FAT: MARGARINE, PALM, COPRAH.

● 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 in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	+/- 15 min according to the warm-up time	1000 t/min (speed 4)	90°C
Step 3 Creaming	Creaming step: mix the product without heat to reach a temperature of 75°C. >>>>>>> At the end of this step, the product can be packed.	10 min	500 t/min (speed 3)	Reduce the temperature to 75°C by stopping the cooker.
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



● PACKAGING

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

