

# RANGE VIN'SPECIALTIES



## Texturizers

### >>VIN'TEX & MELT

A UNIVERSAL FORMULATION SOLUTION - POTATO MODIFIED STARCH

WE HAVE DEVELOPED THE VIN'TEX & MELT AS A TRUE FORMULATION TOOL FOR FOOD INDUSTRIALS WORKING IN DIFFERENT AREAS SUCH AS PROCESSED SPREADABLE OR BLOCK CHEESES, FOR GRATED OR SLICED CHEESES, CREAM DESSERTS AND/OR SAVOURY CREAMS AND ALSO FOR THE MAKING OF SOLUTIONS LIKE MOZZARELLA COMBINED WITH CURD CHEESE OR ONLY BY ADDING DAIRY PROTEINS...

**Easy to use and very efficient for your formulations, VIN'TEX&MELT offers a good price-quality ratio for the end product.**



Retrogradation



Stabilisation



Texturizing

#### PACKAGING

Our premix VIN'TEX & MELT is packed into multilayers paper bags of 25 kg nets.  
Our pallets 100 x 120 cm have undergone a treatment ISMP15.

