



CHEESE PORTIONS

Blendhub provides a wide range of solutions designed to meet our customer needs in terms of quality and cost for retail and horeca market

Simplify your commercial and technical processes with **functional blends fully adapted to your needs.**

Solutions for CHEESE PORTIONS

Premilac® XLK-17043
Premilac® XLK-16027

Square cheese portions with Premilac® XLK-17043

Stabilizer based on milk proteins, emulsifier salts and hydrocolloids specially designed to produce high quality square cheese portions at an optimal cost.

- Optimal texture: breakable and creamy.
- Prevents cheese from sticking to the aluminium foil.
- Direct acidification process for cost optimization.

Triangle cheese portions with Premilac® XLK-16027

Stabilizer based on milk proteins, starch and hydrocolloids specially designed for producing high quality triangle portions at an optimal cost.

- Rich creamy texture.
- Prevents cheese from sticking to the aluminium foil.
- Direct acidification process for cost optimization.
- Can also be used for low cost recipe development with partial substitution of dairy fat with vegetable fat.



General formula for square cheese portions

Premilac® XLK-17043

INGREDIENTS	%
Milk cream	74.4
Premilac® XLK-17043	10.0
Rework	4.0
Salt	0.8
Lactic acid	Up to pH 5.3 – 5.4
Flavour/ Color / Preservative	*GMP
Water and condensates	Up to 100.0
TOTAL	100.0

*Good Manufacturing Practice

Physical-chemical Values	%
Protein	8.1
Fat	29.5
Dry matter	44.9

General process

- ▼ 1 Mix the cream, rework and water in a high-speed mixer (Stephan type) and heat up to 45°C with low speed agitation.
- ▼ 2 Add dairy protein blend and the rest of the powder ingredients, mix at high speed (1800 rpm) for 3 minutes.
- ▼ 3 Adjust the pH with lactic acid.
- ▼ 4 Heat up with direct steam injection to 95°C at high speed (1800 rpm).
- ▼ 5 Mix at 1800 rpm for 90 seconds.
- ▼ 6 Fill.



General formula for triangle cheese portions

Premilac® XLK-16027

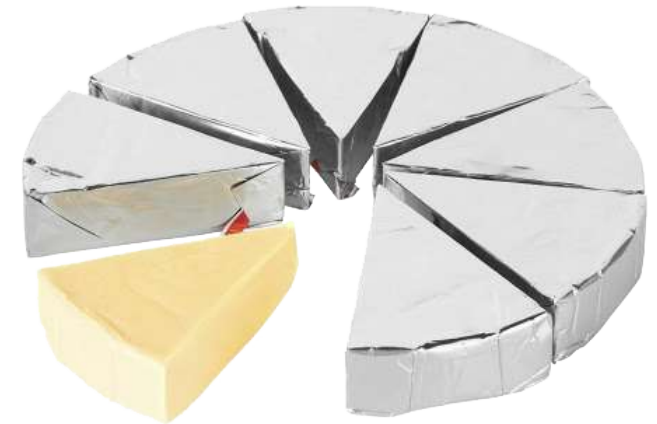
INGREDIENTS	Dairy fat %	Vegetable fat %
Butter	24.0	-
Vegetable fat	-	19.6
Premilac® XLK-16027	10.9	10.9
Cheese	10.0	10.0
Skimmed milk powder	3.6	3.6
Salt	1.2	1.2
Melting salt	1.5	1.5
Citric acid	Up to pH 5.3	Up to pH 5.3
Flavour / Color / Preservative	*GMP	*GMP
Water and condensates	Up to 100.0	Up to 100.0
TOTAL	100.0	100.0

*Good Manufacturing Practice

Physical-chemical Values	%
Protein	7.0
Fat	23.0
Dry matter	42.5

General process

- ▼ 1 Mix the fat and the water in a high-speed mixer (Stephan type) and heat up to 40°C on low speed agitation.
- ▼ 2 Add dairy protein blend and the rest of the powder ingredients, mix at high speed (1800 rpm) for 3 minutes.
- ▼ 3 Adjust the pH with citric acid.
- ▼ 4 Heat up with direct steam injection to 95°C at high speed (1800 rpm).
- ▼ 5 Stir at 95°C / 1500 rpm for 3 minutes.
- ▼ 6 Stop the mixer and leave inside the cooker for 1 minute.
- ▼ 7 Fill.





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and how to expand your brand in other countries

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