



CHEESE SLICES (IWS, SOS & CREAM)

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.**

IWS

(Individually Wrapped Slices)

Premitex® XLK-15088

- Mainly based on modified starch and hydrocolloids.
- Cost reduction, thanks to dry matter and protein content reduction.
- Excellent hot and cold properties for processing.
- Optimal separation of the plastic foil and manipulation of slices.
- Excellent performance in sandwich application.

SOS

(Slices on Slices)

Premitex® XLK-15072

- Mainly based on hydrocolloids and starches.
- Cost reduction: highly profitable solution due to dry matter and protein content reduction.
- Optimal hot viscosity.
- Improved elasticity, firmness and separation of the slices.
- Excellent quality of the final product.
- No losses due to breakage.

CREAM

(Slices on Slices)

Premitex® XLK-16007

Premitex® XLK-21028

- Premilac® XLK-16007 is a robust and highly exible milk protein blend, is used in combination with Premitex® XLK-21028 to provide a rich creamy and elasticity texture.
- Optimal body and mouthfeel.



General formula for IWS

Example: recipe with 11% protein



Premitex® XLK-15088

INGREDIENTS	%
Premitex® XLK-15088	3.0
Butter	15.0
Young cheddar	17.0
Skimmed milk powder	9.5
Milk protein	4.0
Salt	1.6
Melting salts	1.8
Rework	2.0
Citric acid	GMP*
Preservative / Color / Flavour	GMP*
Water and condensates	Up to 100.0
Total	100.0

*Good Manufacturing Practice

General process

- ▼ **1** Melt completely the butter or vegetable fat in a steam-jacketed kettle at maximum 45°C, mixing at low speed in a high speed cooker.
- ▼ **2** Add the water and mix at the same speed for 2 minutes.
- ▼ **3** Add the solids and mix at high speed for 2 minutes at maximum 45°C The blend must be homogeneous and lump free.
- ▼ **4** Add the cheese and rework and mix at speed for 2 minutes at maximum 45°C.
- ▼ **5** Heat while stirring at high speed until the temperature reaches 82–85°C. Cooking time should be approximately 3 minutes.
- ▼ **6** Mix (with vacuum if possible) for approximately 1,5 minutes at high speed.
- ▼ **7** Process in IWS line.

General formula for SOS

Example: recipe with 9% protein

Premitex® XLK-15072

INGREDIENTS	%
Premitex® XLK-15072	5.5
Vegetable fat	15.0
Young cheddar	10.0
Matured cheddar	4.0
Skimmed milk powder	7.5
Milk protein	3.5
Salt	1.7
Melting salts	1.4
Citric acid	GMP*
Preservative / Color / Flavour	GMP*
Water and condensate	Up to 100.0
Total	100.0

*Good Manufacturing Practice



General process

- ▼ 1 Melt completely the butter or vegetable fat in a steam-jacketed kettle at maximum 45°C, mixing at low speed in a high speed cooker.
- ▼ 2 Add the water and mix at the same speed for 2 minutes.
- ▼ 3 Add the solids and mix at high speed for 2 minutes at maximum 45°C The blend must be homogeneous and lump free.
- ▼ 4 Add the cheese and rework and mix at speed for 2 minutes at maximum 45°C.
- ▼ 5 Heat while stirring at high speed until the temperature reaches 82-85°C. Cooking time should be approximately 3 minutes.
- ▼ 6 Mix (with vacuum if possible) for approximately 1,5 minutes at high speed.
- ▼ 7 Process in SOS line.

General formula for CREAM

Example: recipe with 9% protein

Premilac® XLK-16007
Premilac® XLK-21028

STEP I. FERMENTED CURD

INGREDIENTS	%
PREMILAC® XLK-16007	10.0
Butter	43.0
Sweet whey powder	2.0
Water	Up to 100.0

STEP II. CREAM CHEESE SLICES

INGREDIENTS	%
Fermented base with PREMILAC® XLK-16007	55.0
Butter	14.0
PREMITEX® XLK-21028	11.3
Salt	1.8
Citric acid	until pH 5.0 – 5.4
Preservative / Color / Flavour	GMP*
Water and condensates	Up to 100.0

*Good Manufacturing Practice

General process

STEP I. FERMENTED CURD

- **1** Mix the butter and water in a high speed mixer and preheat at 1. 40–45°C with low speed agitation.
- **2** Add PREMILAC® XLK-16007 and sweet whey powder. Mix 3 minutes at 50°C with low speed agitation.
- **3** Pasteurize until 74°C.
- **4** Cool down to fermentation temperature. Add the culture and incubate until pH 4.6 – 4.8 (we recommend to incubate at 30°C using 0.015% culture Flora Danica CHR Hansen).

STEP II. CREAM CHEESE SLICES

- **1** Melt completely the butter in a double screw cooker with direct steam injection at 45°C mixing at 90–100 rpm.
- **2** Add the water and mix at 100 –120 rpm during 1–2 minutes.
- **3** Add the powders including PREMITEX® XLK-21028 and mix at 100–120 rpm to make a smooth dough, lump free.
- **4** Add the fermented base and mix at 100–120 rpm during 1–2 minutes.
- **5** Increase the temperature to melt the blend until 82–85°C mixing at 100–120 rpm.
- **6** Unload the blend and process in SOS line.



Contact us to learn more about our global network of factories
and how to expand your brand in other countries

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