

Mozzarella type **PIZZA CHEESE**

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

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

Solutions for PIZZA CHEESE



9% protein



11% protein



14% protein



16% protein

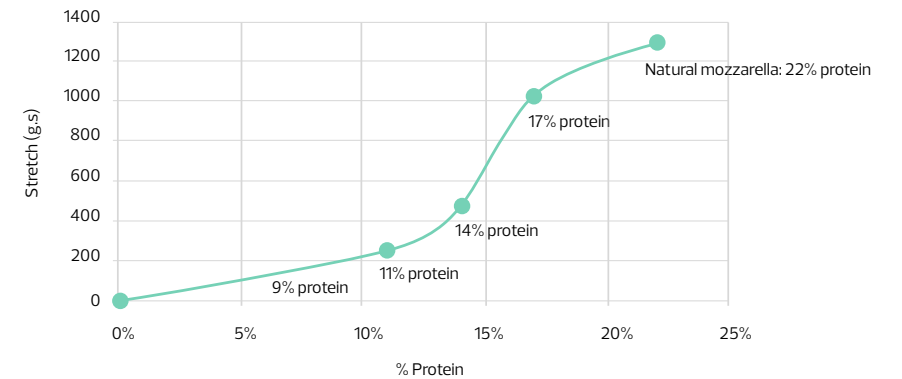
Cheese stretch at different proteins levels

Rennet casein enables the cheese to stretch. Stretching is directly related with the level of rennet casein. Premitex® XLK-19029 is the perfect stabilizer to substitute protein while maintaining high quality stretching at lower cost.

Premitex® XLK-19029

Premitex® XLK-19029 is a robust and highly functional stabilizer based on starches and hydrocolloids, suitable to produce the best quality pizza cheese at the most optimized cost.

- Optimal shredding, slicing, melting and stretching.
- Oiling off and browning adjustable as per customer request.
- No by-product generation, 100% yield.
- Cost optimization through casein substitution.
- Suitable for low cost recipes with in vegetable fat.



Solutions for PIZZA CHEESE

General formula

Ingredients	9% of protein	11% of protein	14% of protein	16% of protein
Premitex® XLK-19029	12.5%	10.5%	7.0%	5.0%
Rennet casein	11.5 %	14.0%	18.0%	20.0%

Physical – chemical values of the final product	(%)
Fat	26.0
Dry matter	52.0-53.0

Example of recipe of 14% protein

Ingredients	(%)	(%)
Rennet casein	18.0	18.0
Premitex® XLK-19029	7.0	7.0
Butter	31.0	-
Vegetable fat	-	26.0
Melting salts	*GMP	2.0
Salt	1.5	1.5
Citric acid	Up to pH 5.9 – 6.1	Up to pH 5.9 – 6.1
Flavour / Colour / Preservative	*GMP	*GMP
Water and condensates	Up to 100.0	Up to 100.0
Total	100.0	100.0

* GMP: Good Manufacturing Practice

Also available full solution premix
with rennet casein included

36% of protein substitution
18% of cost optimization**

** Based on a price of 7euros/kg for Rennet Casein



Solutions for PIZZA CHEESE

General process

Premitex® XLK-19029

- ▼ **1** Add water and melted fat to a double screw cooker with direct steam injection. Maintain the temperature of the blend between 40–45°C.
- ▼ **2** Add PREMITEK® XLK-19029 and the rest of the ingredients. Mix at 100 rpm / 60–90 seconds. Ensure the blend is homogenous.
- ▼ **3** Heat stirring at 80 – 120 rpm until the temperature is around 82 – 85°C. Cooking time approx. 3 minutes.
- ▼ **4** Fill in molds and cool as fast as possible. The cheese should reach a temperature of 30°C within 3 hours.





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and how to expand your brand in other countries

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