

Blends for Processed Cheese

At Food Ingredients Experts we are specialist in processed cheese and analogue products.

Our blends contain mixtures of starches, emulsifying salts and hydrocolloids that allow you to produce a consistent product every single time.

Our functional blends work in all cooking systems: high shear cookers, and twin screw cookers. They are fully compatible with all types of filling lines (ie. Block, GBMs, Natec...). We have a solution for every application.

Also *customized* blends are available, just contact us with your requirements .

All our blends are cost efficient solutions that allow you to standardize your process and raw materials. We support your manufacturing process all the way with access to our extensive know-how.

Do not hesitate to contact us if you require any help with your existing production or in the development of new products.

Application *	Name	Advantages and properties
Blocks	LMC	Shreddable block for low and médium melt application. Gratin and fillings.
	PWC	Shreddable processed cheese in powder. "Parmesan" style product.
	PM	Shreddable product for pizza application. Loose shred, perfect melt, good stretch.
	PT	Shreddable analogue block with excellent melting properties and cost effective.
	LMA	Shreddable analogue block for gratin or fillings. le cordon bleu
Slices	IWSC	Flexible IWS cheese slices, cost effective. 57 % moisture
	IWSA	Flexible IWS analogue slices, cost effective. 57% moisture and low protein

* *Tailored made blends also available*