



CheezePro

Powder Cheese Milk Base Range

Real Ingredients has developed a range of proprietary functional cheese milk powder 'CheezePro Powder Cheese Milk Base which can be used as a cost effective substitute for fresh milk in cheese making. CheezePro Powder Cheese Milk Base Range can be blended with dairy or non-dairy fat to make high quality cheese milk for range of soft, semi-hard and hard cheeses e.g. Feta, Paneer, Mozzarella, Gouda, and Cheddar.

Advantages

- 1 Clean label - 100% Dairy.
- 2 Long Shelf life Product, 24 month at ambient conditions
- 3 Consistent cheese quality with better yield (up to 3-4 % higher). No seasonal variations in milk quality.
- 4 Cost effective substitute for fresh milk. No seasonal variations in price.
- 5 Better utilisation of cheese making equipment
- 6 No refrigeration requirements for transport and storage
- 7 Option of fat substitution with non-dairy fat.

Ingredient List

- 1 CheezePro Powder Cheese Milk Base functional cheese milk powder base
- 2 Fat: Dairy - Anhydrous Milk Fat, Butter, Cream OR Non-dairy - Vegetable oil
- 3 Starter cultures/ Enzymes/ Acidulant

Soft Cheese - acid/heat coagulation cheeses such as Paneer; acid-rennet coagulated cheese; such as fresh Mozzarella; rennet coagulated cheese (white cheese in brine) such as Feta (whey or wheyless system)

Semi-hard Cheese - Low-moisture (part skim) Mozzarella.

Hard Cheese - Cheddar cheese; Gouda cheese etc.

