

Melted Cheese Preparation

recommended recipe

Product characterization

This recipe produces a typical product with good melting behaviour. It is especially suitable for the production of sliced melted cheese.

Recipe (Ref.: KB10_94e.DOC)

Cheese	48 %	
Water	48 %	
Melting salt	2,50 - 3 %	in reference to the cheese
VIDOGUM L 200	0,70 %	in reference to the water
Seasoning, Aroma	X %	
Herbs	X %	

Preparation (in the Stephankutter)

1. Mix the cheese, 30 % water and melting salt in the Stephankutter and heat up at the same time
 2. Add the rest of the water at approx. 65°C
 3. Heat to 85°C
 4. Cool to 65°C and fill into containers
- * Process duration approx 12min

Remarks

- The water addition is done in two steps so that the effect of the melting salt will not be affected. If the choice of the cheese raw material is optimal you can do it without this additional processing step.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.