

Imitation cheese

with Cremosal and Syrofos blends

Fosfa offers a wide range of blends suitable for use throughout the Dairy. These blends have many important functions both in the final product and during processing. Ingredients for imitation cheese vary a lot (e.g. type of fat, fat and moisture content) and the same applies to the requirements on final products. Cremosal and Syrofos blends are designed to help you to get just what you want!

Functions of our blends:

- Melting of imitation cheese
- pH modification
- Improvement of final product appearance
- Emulsification of free fat
- Bacteriostatic effect

Benefits of imitation cheese with our blends:

- Lower Na content
- Texture suitable for cutting or shredding
- Excellent remelting capability



Fosfa offers specially developed blends for making imitation cheese. These blends are combination of phosphates and citrates and their composition ensures great remelting properties of final product.

Depending on both the raw material that you are using and final product you want to get, we offer several blends for imitation cheese:

	pH (1% solution)	pH shift	Ion exchange	Creaming effect
Cremosal TBS2	7.1 – 8.1	+0.3/+0.4	strong	none
Syrofos FC-14	7.8 – 8.4	+0.3/+0.4	weak	none
Syrofos FC-15	8.2 – 8.8	+0.2/+0.4	weak	none
Syrofos FC-82	6.8 – 7.4	+0.1/+0.3	medium	none



Recipes for imitation cheese developed by our R&D team.



Example of Recipe	
Butter	23.0 – 25.0 %
Starch	12.0 – 14.0 %
Rennet kasein	15.0 – 16.0 %
NaCl	0.5 – 1.0 %
Syrofos FC - 82	1.4 – 1.8 %
Water	to 100.0 %

Parameters of final product	
Dry matter	48.0 %
Fat in dry matter	42.0 %

Process:

- Mix butter (85 % of whole amount), rennet casein, Syrofos FC-82 and 60 % of water for 1.5 minute at 750 rpm (no vacuum at this step)
- Heat for 4 - 5 minutes (vacuum)
- Add starch and water
- Heat up to 70°C at 600 rpm
- Add NaCl and the rest of butter
- Process for another 2 – 4 minutes

If you need any **pH adjustment**, you can use Syrofos M or Cremosal AKS1 to easily achieve what you want!

	pH (1% solution)	pH shift	Ion exchange	Creaming effect
Syrofos M	4.1 – 5.0	-0.4/-0.5	weak	none
Cremosal AKS1	11.5 – 12.5	+1.0/+1.5	none	none

