

Chocolate processed cheese

with Cremosal and Syrofos blends



Today's consumers are seeking for new products – they want new taste, new shape, new colour ... Have you already run out of the ideas? We can provide you with something special, something your customers will surely love!

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. Cheese systems vary a lot (e.g. age of cheese, fat and moisture content, type of cheese) 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!

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

	pH (1% solution)	pH shift	Ion exchange	Creaming effect
Cremosal TMB2	8.6 – 9.6	+0.1/+0.3	strong	weak
Syrofos E	8.7 – 9.3	+0.1/+0.2	very strong	very strong
Syrofos F28	6.4 – 7.0	-0.1 /-0.3	medium	medium
Syrofos F71	7.6 – 9.0	0.0/+0.1	medium	weak

Functions of our blends:

- Melting of processed cheese
- pH modification
- Improvement of final product appearance
- Improvement of texture development
- Emulsification of free fat
- Bacteriostatic effect

Benefits of final product with our blends:

- Excellent spreadability
- Improved product stability



Dosage

The dosage of our blends is calculated according to the nature of the raw material and also according to the properties of desired processed cheese. Generally speaking, the concentration of added phosphate blends ranges from 1 – 3 %.

Recipes for chocolate processed cheese developed by our R&D team.



Example of Recipe	
Cheese	15.0 %
Butter	13.0 %
Skimmed milk powder	12.0 %
Sugar	15.0 %
Cocoa	5.0 %
Syrofos E	1.6 %
Water	to 100.0 %

Parameters of final product	
Dry matter	51.0 – 54.0 %
Fat in dry matter	27.0 – 30.0 %

Process:

- Add all ingredients (except for cocoa and ½ of sugar) into the cooker
- Heat up to 75°C at 1500 rpm
- Add the cocoa and rest of the sugar
- Heat up to 85°C at 3000 rpm

Example of Recipe	
Butter	18.5 – 20.0 %
Skimmed milk powder	9.0 – 11.0 %
Sugar	15.0 – 17.0 %
Rennet casein	4.0 – 5.0 %
Cocoa	4.0 – 6.0 %
Starch	2.5 – 3.5 %
Syrofos E	1.8 %
Water	to 100.0 %

Parameters of final product	
Dry matter	56.0 %
Fat in dry matter	30.0 %

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



We deliver to our customers all over the world. The capabilities provided by our in-house R&D team allow us to adapt our products to unique customer requirements and changing market needs.

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