

Triangle processed 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. 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!

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
- No stickiness on packaging
- Improved product stability



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

	pH (1% solution)	pH shift	Ion exchange	Creaming effect
Cremosal STF1	7.0 – 8.0	-0.1/-0.2	medium	medium
Cremosal ST3	8.0 – 9.0	+0.1/+0.2	medium	medium
Syrofos F22	8.3 – 8.9	+0.1/+0.2	medium	medium
Syrofos FC-22	7.7 – 8.3	0.0/+0.1	medium	medium
Syrofos F25	8.7 – 9.3	+0.1/+0.4	weak	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

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 triangle processed cheese developed by our R&D team.



Example of Recipe	
Cheese	18.0 %
Butter	15.0 %
Skimmed milk powder	11.0 %
Milk protein concentrate	4.5 %
Syrofos F28	1.8 %

Water to 100.0 %

Parameters of final product	
Dry matter	39.0 – 42.0 %
Fat in dry matter	42.0 – 45.0 %

Process:

- Add all ingredients into the cooker
- Heat up to 82 °C at 1500 rpm
- Process at 3000 rpm for another 2 minutes

Example of Recipe	
Cheese	10.0 %
Butter	23.0 %
Skimmed milk powder	9.0 %
Rennet casein	5.0 %
Starch	3.0 %
Carrageenan	0.2 %
NaCl	0.3 %
Syrofos F28	1.6 %
Syrofos C	0.2 %

Water to 100.0 %

Parameters of final product	
Dry matter	41.0 – 46.0 %
Fat in dry matter	48.0 – 52.0 %

Process:

- Add all ingredients into the cooker (except a little part of water)
- Heat up to 90 °C at 1500 rpm
- Add the rest of water
- Process for approx. 4 minutes at 750 rpm

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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