



**CEAMLACTA<sup>®</sup>**  
*Carrageenan*



— Dairy —

# PIZZA CHEESE

**CEAMLACTA<sup>®</sup> CH**  
for processed  
cheese applications

**CEAMLACTA CH** is a new range of specialised carrageenans that has been developed for pizza topping applications.

Particularly adapted for low-protein recipes where high stretching and melting is expected, suitable for both analogue or processed cheese recipes.



## **Carrageenan**

Ceamlacta CH 2550

&

Ceamlacta CH 2650

## BENEFITS

- Adapted to both processed cheese and analogue cheese recipes.
- Ideal for grated cheese or block cheese.
- High stretching and melting, even with reduced protein recipes.
- Cost - effective solutions.



## BASIC RECIPE ANALOGUE PIZZA CHEESE

### INGREDIENTS %

Ceamlacta CH .....	0.2 / 0.5
Water .....	40.0
Butter fat .....	30.0
Proteins (Rennet Casein) .....	20.0
Modified Potato Starch .....	7.0
Melting salts .....	1.1
pH buffer (citric acid) .....	0.6
Colour and flavours .....	0.2
NaCl .....	0.7

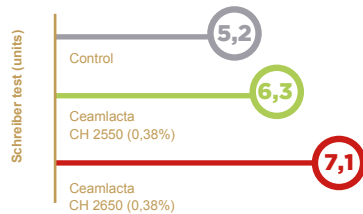
### NUTRITIONAL VALUES

COMPONENTS	VALUES
Proteins.....	16.0%
Fat .....	25.0%
Dry matter .....	51.0%
Total Kcal / KJ .....	331 / 1375

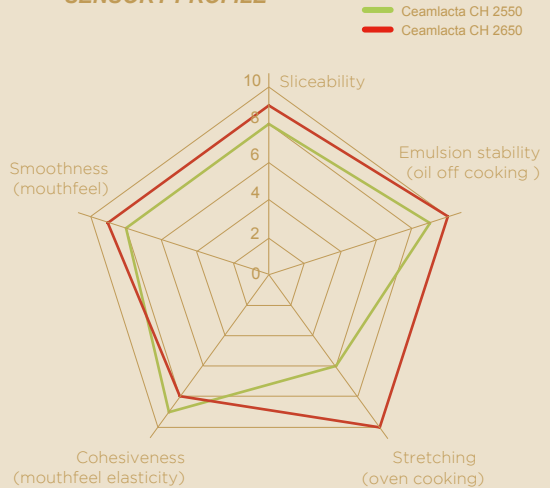
## ANALOGUE PIZZA CHEESE

### MELTING TEST

SCHREIBER TEST OVEN 232° C / 5 min

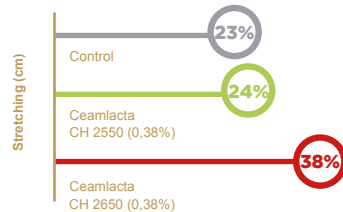


### SENSORY PROFILE



### STRETCHING TEST

OVEN COOKING 200° C / 5 min



CEAMSA - Application Guidelines

AGL n° 2072 Analogue Pizza Cheese

AGL n° 2056 Processed Cheese-Pizza Cheese