

CEAMLACTA[®]
Carrageenan



— Dairy —

TRIANGLE CHEESE

CEAMLACTA[®] CH
for processed
cheese applications

CEAMSA has developed a versatile range of carrageenans for triangles processed cheese production.

Carrageenans **CEAMLACTA CH** are engineered solutions well adapted to this demanding application.



Carrageenan

Ceamlacta CH 2220
&
Ceamlacta CH 91-395
&
Ceamlacta CH 91-059

BENEFITS



- Complete range of spreadable textures from creamy to firmer mouthfeel.
- Reduce stickiness and improve cheese peelability.
- Enhance viscosity during processing to ease the dosage and conditioning.
- Cost - effective solutions.



BASIC RECIPE TRIANGLE PROCESSED CHEESE

INGREDIENTS %

Ceamlacta CH	0.2 / 0.6
Cheddar Cheese	40.0
Butter fat	12.0
Proteins (skimmed milk)	6.75
Melting salts	1.40
pH buffer (citric acid)	0.25
Colour and flavours	0.20
NaCl	0.70
Water	up to 100

NUTRITIONAL VALUES

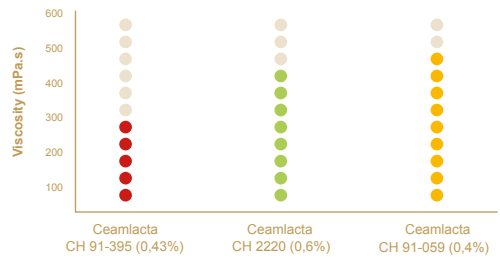
COMPONENTS VALUES

Proteins	12.5%
Fat	23.5%
Dry matter	42.6%
Total Kcal / KJ	289 / 1197

TRIANGLE PROCESSED CHEESE

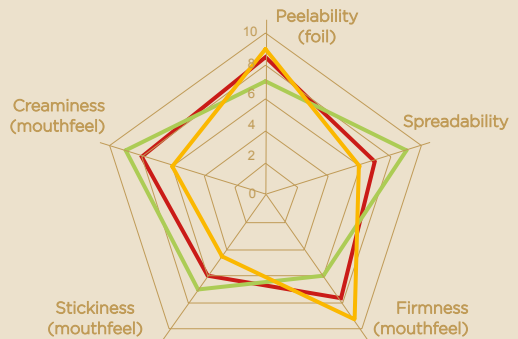
VISCOSITY at CONDITIONING

BROOKFIELD LVDV (60°C)



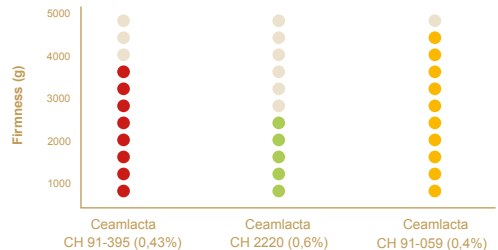
SENSORY PROFILE

- Ceamlacta CH 2220
- Ceamlacta CH 91 - 395
- Ceamlacta CH 91 - 059



TEXTURE PROFILE ANALYSIS

TAXT+ at 10°C. PROBE : HDP/SR



CEAMSA - Application Guidelines

AGL n° 2067 Triangle Processed Cheese