

FOOD INGREDIENTS

Innovation in Action

Adding a cheese inclusion to get consistent performance in flavor, integrity, look and feel

PROBLEM:

A major company was trying to use real cheese topically on a bagel. The problem with using real cheese topically is that it burns during the baking process. They asked us to create an inclusion containing real cheese that could be baked on top.

SOLUTION:

QualiTech created a cheddar cheese inclusion with real cheese powder that was consistent in taste, color, look, feel and aroma - when baked or fried. They don't melt; they provide better nutritionals, less sodium and fat. Plus they deliver rich cheese flavor into systems where real dairy products won't work, like pretzels or breading, where the abusive oven and fryer temperatures would degrade cheese powders.

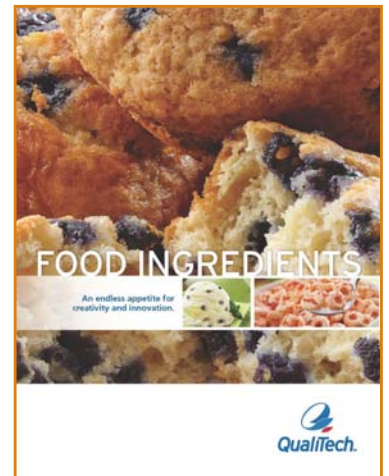
TIP:

QualiTech has seen our flavor-ettes cheddar inclusions used as a way to deliver cheese flavor into applications where it is normally very difficult to do. The inclusion operates as a protection system, protecting the cheese flavor and integrity through abusive processes.

To discover how QualiTech can improve or enhance your food products, please visit qualitechco.com or call us at 800.328.5870 ext. 219.



For more information on our products, please click on the brochure:



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