

corino[®]

PHOSPHATES FOR CHEESE



ADITYA BIRLA



CHEMICALS

Benefits of Phosphate Blends in Cheese

Processed cheese is produced from natural cheese along with other dairy ingredients, emulsifiers, salt and food colouring agent. While producing processed cheese, phosphate salts play a vital role during emulsifying and cooking process. Phosphate blends provide a range of benefits when used in cheese processing:

Regulation of pH

The pH value of the processed cheese determines the consistency of the processed cheese. The pH value of processed cheese varies in between 5 and 6.5 and can be controlled with use of phosphate blends to achieve the desired value depending on the application.

Emulsification

Emulsification is an important process for controlling the firmness of the cheese. Phosphate blends when used in cheese processing act as emulsifying agents to stabilise the milk proteins. Depending on the application, different phosphate blends with varying creaming property can be used to control the texture and firmness of the cheese.

Ion Exchange Property

Phosphates have an excellent ion exchange capability that improves the emulsifying properties and solubility of the proteins in water. The ion exchange leads to a consistent cheese which has excellent spreadability and longer shelf life.



The **corino**[®] Advantage

We, at **Aditya Birla Chemicals (Thailand) Ltd.**, have designed the corino range of customised phosphates specifically targeted to fulfil your cheese processing requirements for various applications.

Offers Ideal Taste

Prevents Separation when Cooked

Provides Good Texture

Improves the Shelf Life

Corino® Applications in Cheese Processing

Loaf cheese



Corino is used to provide better ion exchange properties to loaf cheese. It provides firm shape, taste and elasticity to the cheese with easy to shred and slice properties. It protects processed cheese from crystallization and maintains natural appearance over time.

Spreadable processed cheese



After selection of natural cheese and other raw material, our Corino range of phosphate blends will be a key material for spreadable processed cheese with smooth texture and high creaming suitable for medium to high fat content. Corino would also help improve the product stability and consistency of the cheese.

Sandwich & Burger



Our Corino range of phosphate blends can be used in sliceable processed cheese for sandwich and burgers. It would also help the cheese improve re-melting capability, toasting properties, nonstick on packaging, maintain color and improve product stability.

Pizza & Cheese analogue



Using 2.5-3% of Corino product produces a pizza cheese or cheese analogue with perfect melt, good stretching profile, and shiny appearance with delay setting and easy to shred properties.

OUR CUSTOMISED SOLUTIONS FOR CHEESE PROCESSING

| Application | Product | Advantages and properties of the product |
|------------------------|-------------|---|
| Block Processed Cheese | corino 85BL | Very firm and smooth texture suitable for low fat cheese base on Cheddar type |
| | corino 81BL | Firm and thermostable block processed cheese suitable for meat and fish sausage |
| Slice Cheese | corino 81SL | Slice processed cheese with re-melting and toasting properties |
| | | Slice processed cheese with good re-melting capability and good stretchability for pizza and bread toast |
| Cheese Spreads | corino 90SS | Spreadable processed cheese with smooth texture, suitable for medium to high fat content |
| | | Spreadable processed cheese with thick and smooth texture |
| Pizza Cheese | corino 68PZ | Processed cheese with perfect melt, good stretching profile, shiny appearance, delay setting and easy to shred properties |
| | corino 73BL | Processed cheese with smooth texture, suitable for grating pizza topping, burgers and sandwiches |
| Cheese Soup | corino 90SL | Spreadable processed cheese suitable for cheese soup with low creaming easy spread |
| pH Adjustment | corino 12PI | pH balance for processed cheese. Alkaline pH buffering salt |
| | corino 45PR | pH balance for processed cheese. Acidic pH buffering salt |

In addition to the above range, we also have an extensive application laboratory which is available to provide custom made solutions to your cheese processing problems. Please contact us for more information.

ADITYA BIRLA



CHEMICALS

WHERE WE ARE AROUND THE WORLD

Aditya Birla Chemicals (Thailand) Ltd.
is part of one of India's most respected
industrial houses, **the Aditya Birla Group.**

- US \$ 40 Billion of Revenues
- Fortune 500 Company
- Present across 37 Countries
- More than 100,000 Employees worldwide

Aditya Birla Chemicals (Thailand) Ltd.
serves customers across the world operating
in diverse industries such as food processing,
personal consumer products, pulp and paper
detergents, water treatment and more.



OUR CUSTOMISED SOLUTIONS FOR FOOD PROCESSING

corino[®]

Phosphates for Cheese

gust[™]

Phosphates for Meat

pearl[®]

Phosphates & Non Phosphates
for Seafood

délice[™]

Phosphates for Bakery

Aditya Birla Chemicals (Thailand) Ltd.

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