



Functional Solutions for  
**PROCESSED CHEESE**

Blendhub provides a wide range of solutions designed to meet our customer needs, in terms of quality and cost, for retail and horeca market.

Customized solutions to grow your business

**INNOVATION**



**Speed up product  
development and launch**  
Without  
R&D investment

**OPTIMIZATION**



**Produce small and big  
volumes without CAPEX**  
FSSC 22000  
certified plants

**EXPANSION**



**Expand your brand  
to other countries**  
Reach new markets and  
produce as-a-local

# Blendhub is your technical partner to simplify your commercial and technical processes with functional blends fully adapted to your needs

## Fast and Flexible Innovation

- ▶ Ready to implement solutions for a complete range of cheese applications (block, pizza, slices, jar, portions...)

## Enhanced Product Performance

- ▶ Perfect shredding, melting & stretching in Pizza Cheese
- ▶ Enhance spreadability and texture in Cream Cheese
- ▶ Improved flexibility and melting in Cheese Slices

## Cost Optimization

- ▶ Dairy protein and Fat reduction
  - ▶ Process simplification
  - ▶ Yield Improvement



## Why choose Blendhub

- ▶ + 20 Years of Expertise in Processed Cheese
- ▶ An Experienced Team of Technologists
- ▶ Fully Functional and Flexible Pilot Plant
- ▶ Strong collaborations with Ingredients & equipment specialists

### Watch our pizza cheese video



## Scan QR code to know more about our solutions



Pizza Cheese



Cream Cheese



Portions



Camembert  
spread



Mediterranean  
style



Jar Cheese



Cheese slices

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