



Stabilizers Processed cheese

Blendhub offers a wide range of ready to implement solutions for a complete range of cheese applications (block, pizza, slices, jar, portions, feta...). Through hydrocolloids, modified starches, and melting salts we meet the requirements of the industry and the different manufacturing process in terms of quality, texture, protein content and fat reduction, simplification of the process and yield improvement and therefore, cost for processed cheese applications.

Pizza Cheese
Spreadable Cheese
Cheese Slices (IWS, SOS & Cream)
Portions Cheese
Feta Cheese

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



Mozzarella type

Pizza Cheese (0-16% protein)

- ▶ Optimal shredding, slicing, melting and stretching.
- ▶ Oiling and browning adjustable as per customer request.
- ▶ No by-product generation, 100% yield.
- ▶ Cost optimization through casein substitution.
- ▶ Suitable for low-cost recipes with vegetable fat.

Premitex® XLK - Stabilizer

Also available full solution premix with rennet casein included at different protein level.

Spreadable Cheese

- ▶ Available solutions for spreadable cheese philadelphia type, labneh and jar cheese
- ▶ Dairy proteins and Hydrocolloids blends
- ▶ Enhance spreadability, rich creamy texture and shiny surface
- ▶ Clean taste
- ▶ Optimal body and mouthfeel
- ▶ Produced by fermentation, with no whey separation
- ▶ No by-product generation
- ▶ Suitable for low-cost recipes based on vegetable fat and direct acidification
- ▶ Easy to process
- ▶ Stable across process line and shelf life
- ▶ Cost reduction
- ▶ From softer to firmer texture

Premilac® XLK - Stabilizer

Premigum® XLK - Stabilizer



Feta Cheese

- ▶ Recombination technology, no by-product generation (no whey permeate)
- ▶ Absence of syneresis
- ▶ From soft to firm and breakable texture, adjustable to customer needs
- ▶ Avoids the brine preparation
- ▶ Suitable for different packaging systems
- ▶ Cheese ready after final cooling: no maturation process
- ▶ Possible substitution of butter by vegetable fat for cost optimization

Premilac® XLK - Stabilizer

Cheese Slices

Premitex® XLK



IWS

(Individually Wrapped Slices)

- ▶ Excellent hot and cold properties for processing
- ▶ Optimal separation of the plastic foil and manipulation of slices
- ▶ Excellent performance in sandwich application

SOS

(Slice on Slices)

- ▶ Optimal hot viscosity
- ▶ Improved elasticity, firmness and separation of the slices
- ▶ Excellent quality of the final product
- ▶ No losses due to breakage

Cream

(Slice on Slices)

- ▶ Robust and highly flexible milk protein blend, used in combination with a stabilization system to provide a rich creamy and elastic texture.
- ▶ Cream cheese appearance after melting
- ▶ Optimal body and mouthfeel

Portions Cheese

Premilac® XLK



Square Cheese Portions

- ▶ Optimal texture: breakable and creamy
- ▶ Prevents cheese from sticking to the aluminium foil
- ▶ Direct acidification process available for cost optimization

Triangle Cheese Portions

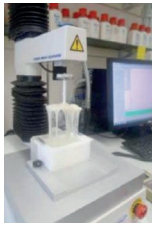
- ▶ Rich creamy texture
- ▶ Prevents cheese from sticking to the aluminium foil
- ▶ Direct acidification process for cost optimization
- ▶ Can also be used for low cost recipe development with partial substitution of dairy fat with vegetable fat

Why choose Blendhub?

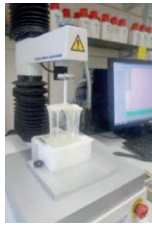
- ▶ We provide blends of stabilizers that can be combined with other ingredients without predictable reactions, and with a possible extended shelf life.
- ▶ Process adaptation
- ▶ Characterization of all our raw materials
- ▶ Simple and standardized handling of the product, as well as product behavior and taste.
- ▶ Our blends including different ingredients are designed to avoid price fluctuations of the raw materials across the years.



Cheese stretch at different protein levels



9% protein



11% protein



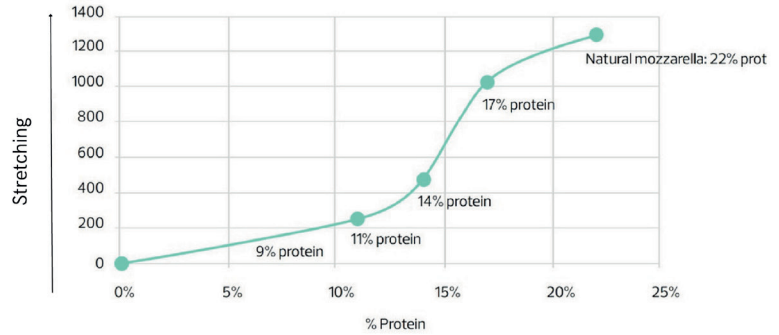
14% protein



16% protein

Rennet casein enables the cheese to stretch. Stretching is directly related with the level of rennet casein.

Blendhub provides the perfect stabilizer to substitute protein while maintaining high quality stretching at lower cost.



Functional Benefits

Pizza Cheese

STABILIZER	PROTEIN	ORIGIN OF THE FAT	CHEESE CONTENT	DOSE	SLICED
PREMITEX XLK with Modified starch and stabilizers carragenan and CMC	4-13%	Animal/Vegetal	0-20%	1.5%-10.5%	IWS
PREMILAC XLK with Modified starch, stabilizers carragenan and CMC, and anti-caking agent	4%	Vegetal	0%	9.5-10.5%	IWS
PREMITEX XLK with Modified starch and stabilizers carragenan, gums and CMC	5-9%	Vegetal	0-14%	5.25-9.5%	SOS

Spreadable Cheese

STABILIZER	TEXTURE	DOSE
PREMILAC XLK with milk proteins and citric acid	Not applicable	0.3-0.4%
PREMIGUM XLK with gums and maltodextrin	Standard	0.4%
PREMIGUM XLK with gums standardized with maltodextrin	High	0.6%
PREMIGUM XLK with carragenan, gums standardized with maltodextrin	Medium	0.2-0.3%
PREMIGUM XLK with agar, gums and dextrose	Low	1%

Functional Benefits

Cheese Slices

STABILIZER	PROTEIN	ORIGIN OF THE FAT	CHEESE CONTENT	DOSE	SLICED
PREMITEX XLK with Modified starch and stabilizers carragenan and CMC	4-13%	Animal/Vegetal	0-20%	1.5%-10.5%	IWS
PREMILAC XLK with Modified starch, stabilizers carragenan and CMC, and anti-caking agent	4%	Vegetal	0%	9.5-10.5%	IWS
PREMITEX XLK with Modified starch and stabilizers carragenan, gums and CMC	5-9%	Vegetal	0-14%	5.25-9.5%	SOS

Portions Cheese

STABILIZER	TEXTURE	DOSE
PREMILAC XLK with Milk proteins, flux salts, maltodextrin, stabilizers alginate and carragenan (standardized with dextrose)	***	11.5%
PREMILAC XLK with milk proteins, flux salts, maltodextrin, stabilizers alginate and carragenan standardized with dextrose, and natural flavor)	***	11.53%
PREMILAC XLK with Milk solids, milk proteins, modified starch, stabilizers carragenan and gums, and maltodextrin	***	10-11%

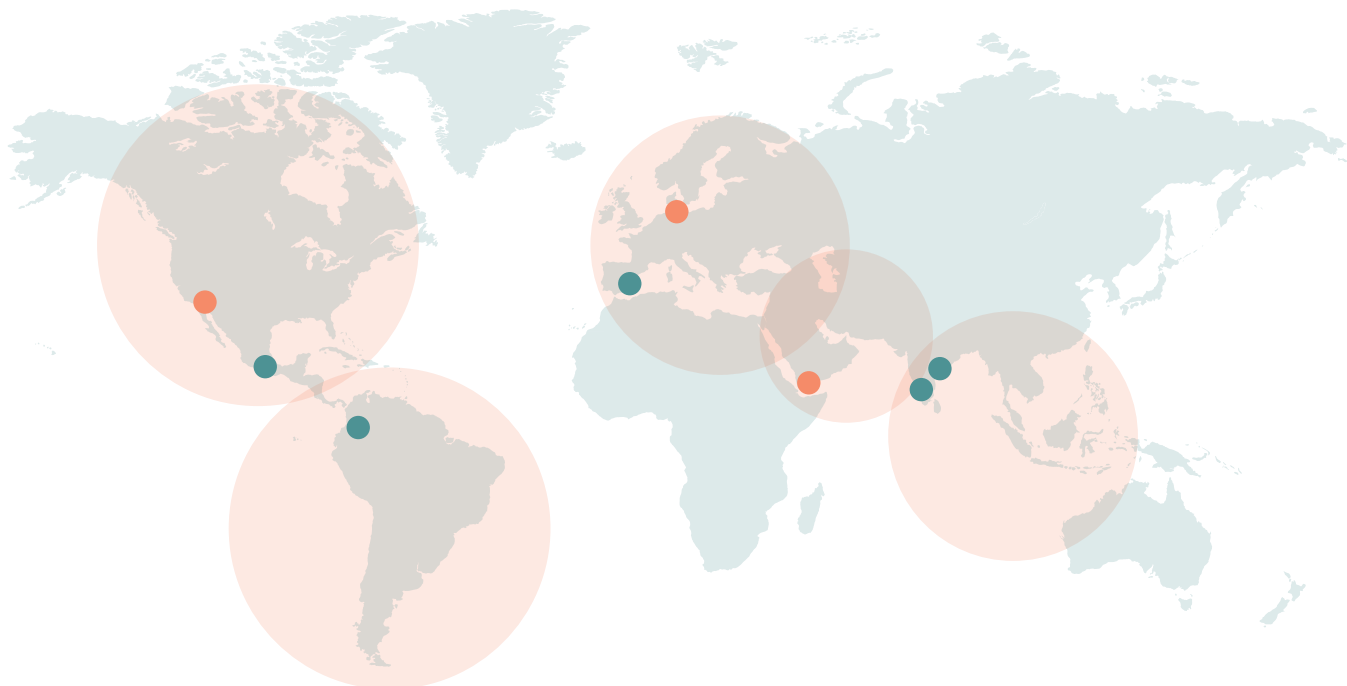
Feta Cheese

STABILIZER	DOSE
PREMILAC XLK with Milk protein and stabilizers	8.5%



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

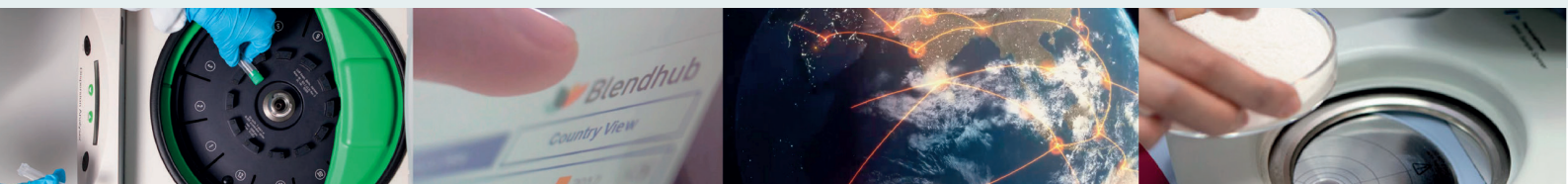
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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