



# CheeseApp 50, 70 and 80

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## Factsheet

Broadening our potato starch portfolio to bring you more ways than ever to optimise analogue block and block processed cheeses.

With trends and diets such as veganism gathering pace and growing demand for affordable fast foods, offering consumers high quality cheeses with strong sensory appeal is key. Improve your analogue block cheese and block processed cheese with CheeseApp 50, 70 and 80 to meet consumers' evolving needs and expectations.



## Improve meltability, firmness, gratability and gelling

Formulating analogue block and block processed cheeses can present numerous challenges for manufacturers, especially in relation to achieving the texture and sensory appeal consumers expect.

With the introduction of the CheeseApp 50, 70 and 80 potato starches, Ingredion can offer manufacturers more flexibility than ever before when it comes to creating imitation cheese products with optimal consumer appeal.

Bringing you greater functionality and choice, CheeseApp 50, 70 and 80 are designed to enhance cheese applications, such as pizza toppings, individually-wrapped slices, cheese fillings and vegan cheese alternatives.

Whether you're seeking to improve meltability, firmness, gratability, gelling or ease of use in production, the CheeseApp range can provide the right solution for your product.

These potato starches also allow you to tap into key consumer trends and dietary needs such as vegetarianism and veganism.

### Save Money

Another benefit of incorporating CheeseApp products into your formulations is potential cost savings.

This is achieved by using potato starches to replace protein in processed and analogue block cheeses. The CheeseApp range can also help you save money by facilitating cost-effective gelling and melting properties at varying protein levels.

### High Functionality

These ingredients are designed specifically for ease of use during production and are easy to functionalise during low heat and low shear processes.

By combining CheeseApp starches, the desired shredability, meltability, stretchability, sliceability, appearance and mouthfeel can be reached in the end product.

To find out more about how CheeseApp 50, 70 and 80 can help you to create delicious foods with the appealing textures and sensory qualities consumers crave, contact Ingredion today.

Our in-house chefs and food technologists are on hand to assist you in exploring the benefits of adding potato starches to your products and creating winning recipes.

## PRODUCTS

**CheeseApp 50** can be used to provide high firmness, clean taste and strong gelling at high temperatures. Alongside CheeseApp 70, it can bring high sensory appeal to your analogue block and block processed cheeses.

**CheeseApp 70** provides a soft texture, gelling, clean taste and good meltability for pizza shreds, cheese slices and block cheeses.

**CheeseApp 80** can be used alone and provides low firmness, clean taste and exceptionally good melt.



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