

Improving Texture in Upcycled Cheese Applications



Value

For Manufacturers

- Significantly reduces variability in firmness and meltability
- Helps ensure moist final product
- Contributes to manufacturers' efforts to reduce food waste

For Consumers

- Contributes to maintaining quality of "upcycled cheese" products attractive to consumers
- Helps support manufacturers' commitment to the environment

Innophos Solution Ensures Consistent Melt in Processed Cheese Using Upcycled Raw Materials

VS





Processed Cheese containing **50% Upcycled** Cheese

with Textur-Melt® NM69



Only 9% difference in meltability

BASED ON SCHREIBER MELT TEST

Minimal variability in meltability means a final upcycled product that closely mimics textural and melt characteristics of traditional processed cheese.

Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

Contact us at www.innophos.com

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