



CHEESE ANALOGS

AN EXCLUSIVE INGREDIENT FOR FIRM CHEESE

BONILAIT provides high quality dairy mix with whey and milk protein, enriched with vegetable oils, suitable for your cheese analog applications

BONIMIX 28/24 PA.I H	
Base / Fat	Buttermilk / Palm oil
Fat (%) / Protein (%)	28/24
Value	Milk replacer, heat stable

- ◆ Total replacement of fat or milk
 - ◆ Suitable for the preparation of premixes and finished products
 - ◆ A wide range of products available and appropriate for many applications. Please contact our technical team for advices at export@bonilait.com

Recipes cards

MOZZARELLA

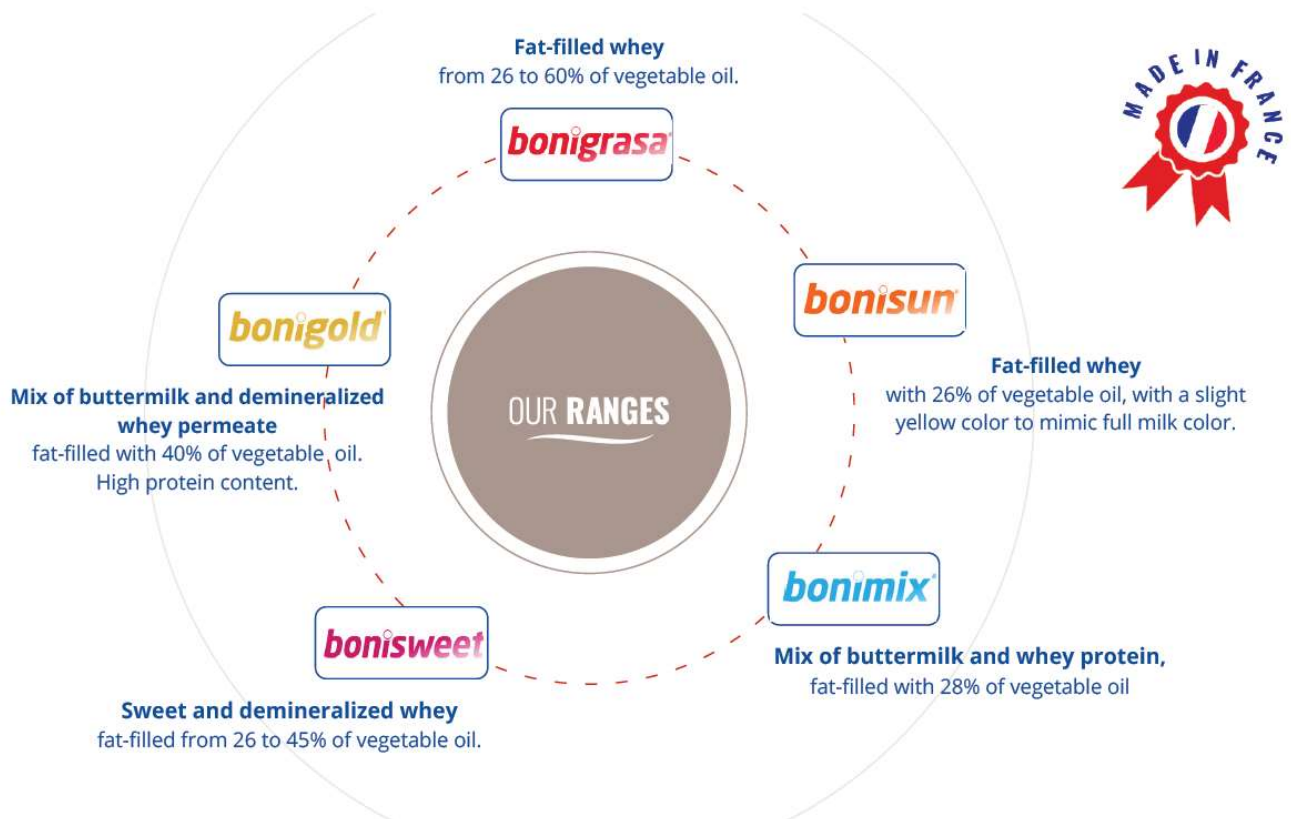
Ingredients:

Water	37,1%
Palm oil	17,7%
Rennet casein	16,1%
Mozzarella curd	16,1%
BONIMIX 28/24 PA.I H	8,6%
SMP	1,7%
ADDITIVES:	
E331/E452	1,3%
Suprasel salt	1,0%
Citric acid	0,4%

Recipe:

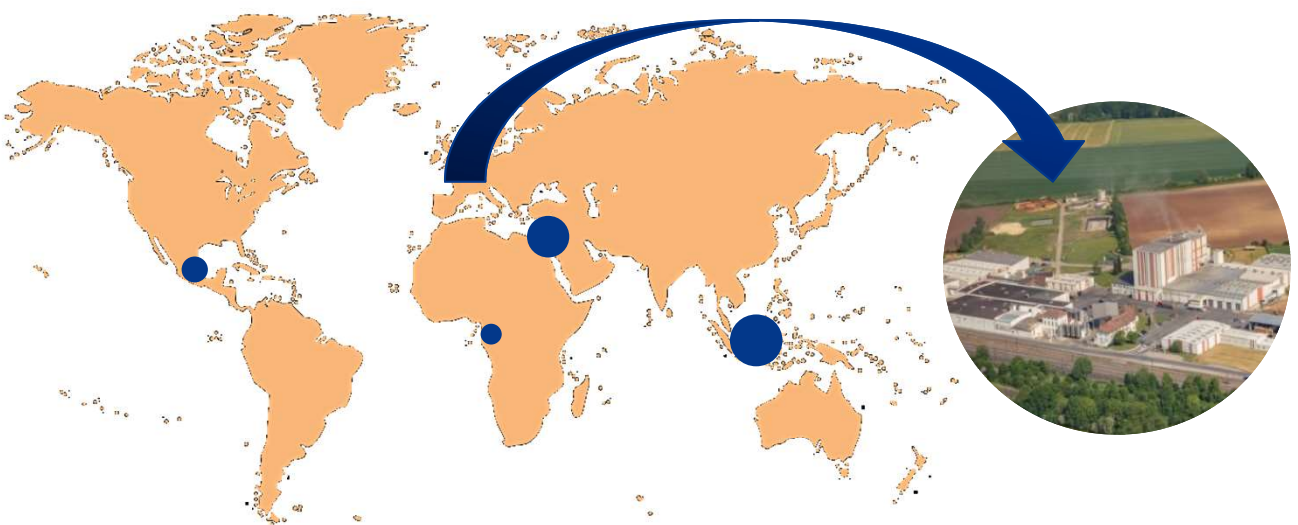
- Weight all ingredient separately.
- In a vessel, mix rennet casein, SMP and BONIMIX 28/24 PA.I H
- In the mixer mix palm oil and water at 60°C.increase the temperature until 70°C, and add the mix of powder.
- Mix during 4 and half minutes at 300rpm
- Cut the mozzarella curd in peace (<4cm), and add it to the mixer.
- Mix during 1 to 2 minutes. Add the additives.
- Mix during 5 minutes at 200rpm
- Mold the cheese in a specific vessel. cool down quickly





PRODUCTS KEY POINTS:

- » Easy to handle, dose and to process
- » 2 in 1 fat and dairy protein
- » Emulsion facility
- » Good texture, no lumps



A company of the 1st French dairy cooperative group

