



Cheese preparations and reconstituted specialities

Complex products with high profitability,
made simply with stabilising and
texturizing systems from Hydrosol



The Stabisol product series for cheese preparations and reconstituted specialities

Cheese and reconstituted products – what is the difference?

Cheese is a product with a long tradition; its production is strictly regulated. The designation “cheese” is reserved for products made with specific ingredients and by traditional methods.

Products containing a certain proportion of cheese are called cheese preparations. Products that have some similar characteristics such as melting properties and consistency but which are manufactured by means of new technologies may not be designated as cheese.

These imitations can be produced as alternatives to cheese. In countries where little fresh milk is available, analogues with stabilising systems from Hydrosol make it possible to manufacture tasty and inexpensive products without the necessity for fresh milk or fresh cheese.

Deli food manufacturers can increase the utilization level of their machinery and plant by making cheese preparations or alternatives additionally. Moreover, making the products easily themselves is often cheaper than buying them.

How to make tasty cheese preparations and reconstituted products simply and at low cost

Ideas for innovative products with cheese preparations are welcomed and enjoyed by consumers. Hydrosol’s stabilising systems offer dairies, deli food companies, manufacturers of snacks and processed cheese factories numerous possibilities for producing attractive cheese preparations. Batch production is easy and causes no problems. The only equipment needed is a double-wall cooker and a filling line.

Moreover, cheese preparations offer attractive cost-saving potential. They can usually be produced more cheaply than real cheese, especially since they may contain a proportion of vegetable fat. But above all in countries where fresh milk is not readily available, the production of “cheese alternatives made from powder” can open up interesting sales potential.



Versatile and tasty convenience products with stabilising systems from Hydrosol

| | Applicaton | Hydrosol series | Product benefits |
|--|---|--|--|
|  | <p>Processed cheese or reconstituted specialities e.g. pizza toppings</p> | <p>Stabisol PCFL Stabisol PCLP</p> | <ul style="list-style-type: none"> • Block cheese • Good grating properties • Good stretching and melting • Draws long threads • Individual flavouring and colouring possible |
|  | <p>Cheese and reconstituted specialities for sausage fillings</p> | <p>Stabisol PCMS</p> | <ul style="list-style-type: none"> • Block cheese • Good grating properties – good processing • Good melting |
|  | <p>Spreadable cheese or reconstituted specialities</p> | <p>Stabisol PCTR Stabisol PCSP</p> | <ul style="list-style-type: none"> • Smooth and glossy • Inexpensive • Fillable in plastic containers or aluminium foil • Grilling and top-browning possible |
|  | <p>Reconstituted cream cheese</p> | <p>Stabisol JGMF 2</p> | <ul style="list-style-type: none"> • Typical cream cheese structure • Contains no gelatine • Production with yoghurt equipment |
|  | <p>Cheese dips and dip sauces</p> | <p>Stabisol MS CCD</p> | <ul style="list-style-type: none"> • Smooth and glossy • Resistant to sterilization • Numerous recipes possible • Classic dipping consistency |
|  | <p>Snacks with cheese filling or reconstituted alternative fillings</p> | <p>Stabisol ZM</p> | <ul style="list-style-type: none"> • Good shaping properties • Resistant to deep-frying or baking • Freeze-resistant |
|  | <p>White cheese and reconstituted specialities e.g. for salads</p> | <p>Stabisol FET</p> | <ul style="list-style-type: none"> • Sliceable • Good results even with vegetable fat • Inexpensive: sliceable and creamy even with a reduced protein content • Easy to produce in universal equipment with high shear |
|  | <p>Ricotta and reconstituted specialities e.g. for spreads, desserts and fillings</p> | <p>Stabiprot RCB</p> | <ul style="list-style-type: none"> • Variable production • Inexpensive |

**Only five easy steps:
the user-friendly production
process**

Disperse Stabisol and
dry ingredients in water

Add vegetable fat
and/or cheese

Mix and
heat

Fill when hot

Store at
4-8 °C



Tailor-made innovations – developed at our Technology Centre

In the Hydrosol laboratory our team of research scientists and applications technologists works on developing functional systems for our customers from hundreds of single components. These compounds are designed specifically to meet the various requirements of product quality, economy and processing.

What can you expect of us?

- Development of customized solutions for stabilising your products
- Formulation of new recipes or enhancement of existing ones
- Process optimization
- A lavishly equipped applications laboratory with numerous testing devices
- Conduct and supervision of production trials
- Training events and seminars
- Assistance with new marketing strategies
- Advice on the spot

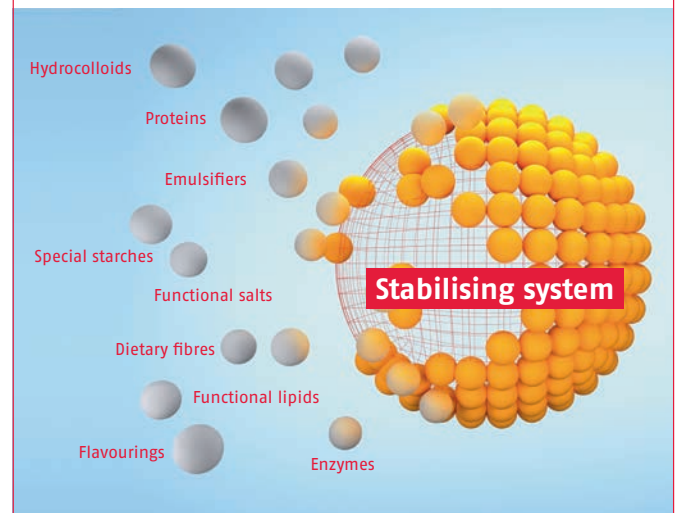
Equipment in the Hydrosol laboratory

- Mixing and emulsifying machines for cheese preparations, mayonnaises and sauces
- Autoclaves for sterilized ready meals
- UHT tubular heat exchanger
- UHT plant for highly viscous foods like processed cheese
- Whipping machine
- Various emulsifying machines with direct or indirect heating for cream cheese
- High-pressure homogenizers



Our production facilities in Germany meet the most sophisticated requirements in respect of product safety and flexibility. "Made by Hydrosol" means closest adherence to formulations, optimum process safety and gentle handling of the products.

From single ingredients with single effects ...



... to Hydrosol stabilising systems with multiple effects

Our specialists apply the results of the tests to our customers' industrial-scale plant on the spot.

Interdisciplinary research and applications technology

Hydrosol cooperates with its sister companies through a brisk exchange of information between the ten specialist laboratories at the Technology Centre. In this way it is often possible to make use of synergisms and find interdisciplinary responses to unusual challenges.

Our standards and certifications

- FSSC 22000
- Allergen management
- Kosher and halal management
- Organic products seal





And what can we do for you?

Our Hydrosol applications technology team

Hydrosol: We are the “stabiliser people”, your competent partners for individually developed solutions for stabilising foods – much more than just the production of cheese preparations. Our tailor-made functional systems for dairy products, ice cream and desserts, deli foods and ready meals, and meat, fish and sausage specialities achieve excellent results in respect of product quality, economy and reliable processing. Since 1995, Hydrosol has been a member of the

owner-managed, independent Stern-Wywiol Gruppe with an annual turnover of 444 mill. EUR. Besides its own experience of applications research acquired in the course of more than 20 years, Hydrosol has access to the comprehensive applications technology of its ten sister companies. The eleven specialist companies supply customers in over 100 countries. They are supported by 16 foreign affiliates, some of which have research and production facilities of their own.

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