



INGENIERÍA Y DESARROLLO ALIMENTARIO, S.A. DE C.V.

AL SERVICIO DE LA INDUSTRIA ALIMENTARIA

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IDEAL ARTISANAL CHEESE FLAVOR

(D A)

DESCRIPTION

IDEAL ARTISANAL CHEESE FLAVOR (DA) is an excellent acidifier with diacetylated and aromatic compounds that result in a great aromatic flavoring that gives the product to which it is added the flavor, acidity, and natural aromas characteristic of artisanal cheese.

APPLICATION

IDEAL ARTISANAL CHEESE FLAVOR (DA) is recommended in the manufacture of artisanal cheese made with natural cow's cream, or anhydrous butterfat, or with vegetable fats, as well as other dairy or similar foods that require that pleasant and characteristic acidic flavor product of fermentation, whether made with or without powdered and/or fluid milk. especially when aroma and acidity are factors for consumer acceptance, as integral parts of the taste.

DOSAGE

The exact dosage in each case depends on the rest of the ingredients in the formula, their quantities, their quality, as well as the parameters and stages of the process; however, we can suggest a range of use of **IDEAL ARTISANAL CHEESE FLAVOR (DA)** between 0.5% and 2% based on the total weight of the artisanal cheese.

Another way to define the dosage of **IDEAL ARTISANAL CHEESE FLAVOR (DA)** is to calculate the difference between the desired acidity and the initial acidity, expressed as a percentage. The dosage to be used, expressed as a percentage, would be twice the difference in acidity.

HOW TO USE

In general, **IDEAL ARTISANAL CHEESE FLAVOR (DA)** will be incorporated (diluted in 5 to 10 times its weight in clean water) after pasteurization and at temperatures below 10°C, since being acidulant, it would promote the coagulation of the lactic protein. However, in analogous products that do not contain coagulable protein by acidification, it can be added at temperatures above 10 °C, but not greater than 40 °C; this is because, as it is an aromatic compound, higher temperatures would favor its volatilization. A good shake is enough to evenly distribute **IDEAL ARTISANAL CHEESE FLAVOR (DA)** in liquid or thick products. Once incorporated, pleasant aromas will be released from the product to which it was added.

PRESENTATION

IDEAL ARTISANAL CHEESE FLAVOR (DA) is packaged in plastic jugs with hermetic lids, containing 25 Kg.

STORAGE RECOMMENDATIONS

Store **IDEAL ARTISANAL CHEESE FLAVOR (DA)** refrigerated (5°C to 10°C) with the lid tightly closed to prevent evaporation and the ingress of dust, moisture, insects, and rodents.

USEFUL LIFE

If **IDEAL ARTISANAL CHEESE FLAVOR (DA)** is stored as recommended, it has a shelf life of 6 months.

WARNING

Wear rubber gloves and goggles. Handle with care. This product **should not be swallowed directly**, as it requires to be diluted beforehand, according to the recommended dosage. If accidental swallowing, induce vomiting and call your doctor.