



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

SERVICING THE FOOD INDUSTRY

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IDEAL QUESOMIX (EQUIVALENT)

Powder Base for Making Analogous Pasta Filata Cheeses

DESCRIPTION

IDEAL QUESOMIX (EQUIVALENT) is a base whose physical appearance is a fine white powder. **IDEAL QUESOMIX (EQUIVALENT)** is made of a well-balanced blend of native and modified starches, dry milk solids, sodium and potassium salts from the hydrochloric, citric, phosphoric, and sorbic acids, glyceryl monostearate, citric acid, and titanium dioxide.

APPLICATION

IDEAL QUESOMIX (EQUIVALENT) was designed specifically to manufacture analog Oaxaca cheese to which it provides properties such as long shelf life, uniformity, plasticity, "stringiness" and great melting, incorporating intimately all ingredients of the formula that results in a product with good body and excellent appearance. Cheeses obtained with **IDEAL QUESOMIX (EQUIVALENT)** have an excellent stringy texture very similar to the one obtained in a good cheese by the traditional method. These cheeses **do not require preservative addition**.

RECOMMENDED FORMULA

INGREDIENTS	%
Partially hydrogenated vegetable oil (Melting point >34°C and <37°C)	20.000
Rennet casein (85% protein)	13.200
IDEAL QUESOMIX (EQUIVALENT)	13.200
Salt	0.700
IDEAL ARTISANAL CHEESE FLAVOR (AD)	0.400
IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate	0.100
Water	approximately 52.400
TOTAL	100.000
+ Real Grinded Cheese and/or analogous grinded cheese for reprocessing.	To taste

PACKAGING

IDEAL QUESOMIX (EQUIVALENT) is packaged in tri-layered kraft paper bags with inner polyethylene bags, containing 55.12 pounds each (25 Kg).

STORAGE RECOMMENDATIONS

Store **IDEAL QUESOMIX (EQUIVALENT)** in fresh, dry places. Close the inner polyethylene bag to prevent contamination by dust, moisture, insects, and rodents.

SHELF LIFE

IDEAL QUESOMIX (EQUIVALENT) has a shelf life of approximately 12 months, if storage recommendations are followed.