



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

AL SERVICIO DE LA INDUSTRIA ALIMENTARIA

OFICINA DE VENTAS:

Guido Reni N° 78.
Col. Alfonso XIII.
01460 Álvaro Obregón, CDMX



<http://www.ideal-sa.com.mx>



servicioalcliente@ideal-sa.com.mx
servicioalcliente.ideal.sa@gmail.com

TELÉFONOS:

(55) 5563 2130.
(55) 5598 6369.
(55) 5615 1608.

DESCRIPTION

IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE is an artificial flavoring concentrate which provides to fresh cheese the natural and characteristic flavor of CHIHUAHUA cheese.

RECOMMENDED USE

IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE is recommended for the manufacturing of analog and natural fresh cheeses made with either natural milk fat or vegetable fat, when flavor is a factor for the acceptance of the consumer.

RECOMMENDED DOSAGE

In each case, the exact dosage depends on the amount, quality and type of rest of the ingredients of the formula, as well as on the parameters of the stages of the process; nonetheless, we can suggest a dosage of **IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE** around 0.1% of the cheese's final weight.

APPLICATIONS AND HOW TO USE IT

In general, **IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE** will be added directly over the melted vegetable fat, or the anhydrous butterfat, before it is incorporated to the rest of the formula, sufficing

PACKAGING

IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE is sold in plastic containers with leak proof lids, containing 20 Kg.

EXPECTED WAITING PERIOD BEFORE DELIVERY

Approximately, 15 days or less, only for the first delivery.

STORAGE RECOMMENDATIONS

Store **IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE** in fresh dry places. Close the lid tightly to prevent contamination by dust, moisture, insects and rodents.



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SHELF LIFE

IDEAL CHIHUAHUA CHEESE FAT-SOLUBLE ARTIFICIAL FLAVORING CONCENTRATE has a shelf life of approximately 12 months, as long as storage recommendations are followed.