



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

AL SERVICIO DE LA INDUSTRIA ALIMENTARIA

OFICINA DE VENTAS:

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DESCRIPTION

IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate is an artificial concentrate that acts as a great flavoring that gives the panela cheese to which is added the natural and characteristic flavor of Panela cheese.

APPLICATION

IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate is recommended in the manufacture of panela cheeses made with either vegetable or buttery fat, where flavor is a factor for consumer acceptance.

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 dosage of **IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate** between 0.05% and 0.10% based on the total weight of the paste.

HOW TO USE

In general, **IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate** will be incorporated directly into the melted fat, with a good stirring being enough to evenly distribute **IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate**.

PRESENTATION

IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate is packaged in plastic jugs with lids, containing 20 Kg.

STORAGE RECOMMENDATIONS

Store **IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate** in cool, dry places, protected from direct sunlight with the lid tightly closed to prevent the ingress of dust, moisture, insects, and rodents.

SHELF LIFE

IDEAL Panela Cheese Fat-soluble Artificial Flavoring Concentrate has a shelf life of approximately 12 months if storage recommendations are followed.