



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](mailto:servicioalcliente@ideal-sa.com.mx)  
[servicioalcliente.ideal.sa@gmail.com](mailto:servicioalcliente.ideal.sa@gmail.com)

**TELÉFONOS:**

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

## DESCRIPTION

**IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** is an artificial concentrate which acts as a great flavoring agent that provides processed cheese the natural and characteristic flavor of Oaxaca or Asadero Cheese.

## USE AND PURPOSE

Since flavor is an important factor for the consumer acceptance, **IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** is recommended in the production and manufacture of analog processed cheeses, made either with natural cow cream, anhydrous butterfat, vegetable fat, or partially hydrogenated vegetable oil.

## DOSAGE

**IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** is a very concentrated product thus only a very small dosage is needed. The exact dosage in each case depends on the rest of the ingredients of the formula, their dosage, their quality, as well as, on the parameters and stages of the manufacturing process; however, we can suggest an initial dose of 0.1% (w/w) of **IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** of the total weight of the final product.

## HOW TO USE

In general, **IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** should be incorporated directly into the melted fat through good stirring until **IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** is evenly distributed.

## PACKAGING

**IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** is packaged in plastic jugs with a lid, containing 20 kilograms (44 lb).

## DELIVERY TIME

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

## STORAGE RECOMMENDATIONS

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



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**SHELF LIFE**

**IDEAL Oaxaca Cheese Fat-soluble Artificial Flavoring Concentrate** has a shelf life of at least 12 months, as long as the storage recommendations are followed