

EMMENTHAL CHEESE, CHEDDAR CHEESE, GOAT'S CHEESE, OR BLUE CHEESE

IT STARTS AND ENDS WITH QUALITY

THE PROCESS



DAIRY INGREDIENTS
(CHEESE, CREAM OR OTHERS)



WATER



PASTEURIZATION



ENZYME(S)
INCUBATION:
TIME • TEMPERATURE • PH



PASTEURIZATION



COOL

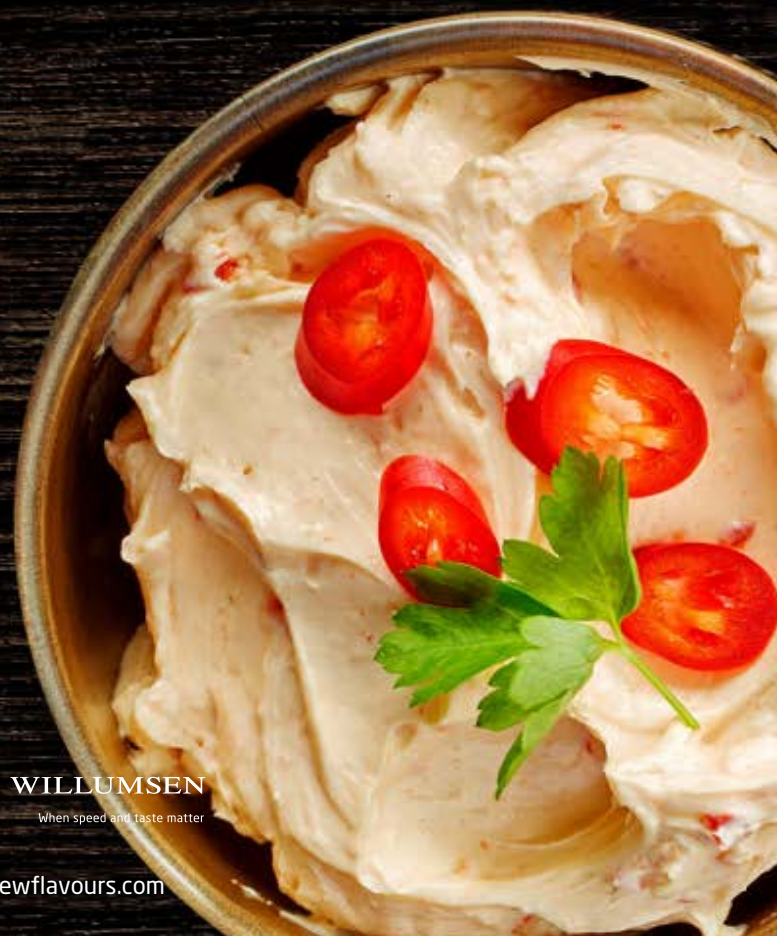


PACKAGE
(INACTIVATE THE ENZYME)

RESULTS AND BENEFITS FOR EW CUSTOMERS

The result of this process is a cheese or cream preparation with a taste profile very similar to original cheese but up to 20 times stronger.

- » Reduction of expensive raw materials
- » Consistency of taste profile
- » Standardisation of production formulations
- » Enhancement of taste profile
- » Reduction in dairy fat %
- » Modification of finished product
- » Cost savings / cost effective
- » Signature note



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ENZYME MODIFIED DAIRY

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