

# Natural · Taste · Perfection with Concentrated Cheese



JENEIL is not another flavor house! The cheese flavor concentrates (EMC) are made from high quality, natural cheese. Due to a unique fermentation process the cheese concentrates do have a 15 to 30 times higher flavor concentration than traditional matured cheese.

## OUR RANGE OF CONCENTRATED CHEESE PASTES


Our Bestseller:

 with added natural flavors

 without added natural flavors

PRODUCT	PRODUCT CHARACTERISTIC
<b>CHEDDAR CONCENTRATES</b>	
CHG-5054	Round middle aged to aged Cheddar, savory and buttery farmhouse notes, intense cheesy
CHG-5510	Fresh acidic, fruity authentic middle-aged Cheddar typical notes, dominant, intensive cheesy and proteolytic profile
CHG-5090	Sharp and highly ripened aged Cheddar, cheesy fatty acid notes, ripened protein body, nutty sub-notes
CHG-5040	Young to middle aged Cheddar, fresh acidic notes, round and mouth-filling creamy body
CHG-5905	Balanced middle aged Cheddar, a full-bodied buttery and fresh-milky taste, with ripened cheese proteins and fatty acid notes
<b>ITALIAN HARD CHEESE CONCENTRATES</b>	
PCG-3910	Very savory flavor profile of intense ripened Italian Hard Cheese. Mouth filling rich body with flavor enhancement effect
PCG-3901	Italian Hard Cheese: heavy savouriness, slightly pungent in cheesy acids of fat ripening
<b>BLUE CHEESE CONCENTRATES</b>	
BLG-6050	Powerful blue cheese flavor, very dominant in piquant fruitiness, added by mushroom like and cream notes
BLG-6150	True Blue Cheese flavor, typical interaction of piquant-fruity and mushroom tones, highlighted by milky-buttery creaminess
<b>GOAT &amp; SHEEP CHEESE CONCENTRATES</b>	
GSG-7735	Characteristic middle aged goat cheese taste with creamy-savory body rounded by a harmonic nutty cheesiness
GSG-7737	Aged Sheep to Goat Cheese profile, highly intense in sharp sheepy animalic notes, powerful in impact

## Our Bestseller:

 with added natural flavors

 without added natural flavors

PRODUCT	PRODUCT CHARACTERISTIC
<b>VARIOUS CHEESE CONCENTRATES</b>	
GOG-1500 Gouda cheese type	Middle aged to aged Gouda character, full flavored cheese body, mouth filling savory, rounded by buttery nutty properties
MZG-8518 Mozzarella cheese type	Fresh Mozzarella flavor: milky fermented lactic acid profile, with harmonic creamy and buttery taste
RCG-2661 Romano cheese type	Romano Cheese flavor, intensive savouriness, cheesy, sourly, roasted notes
MAG-7602 Manchego cheese type	Ripened Manchego profile, with intense mouth filling savory body, combined with a tangy sheep cheese character
EMG-1270 Emmenthal cheese type	Intense in cheesy, caramel-milky sweet taste with Emmenthal typical propionic fermentation character
MCG-1410 Mountain cheese type	Mountain Cheese Flavor, matured taste, intensive savouriness, sharp, nutty notes
WMG-7151 Camembert cheese type	Camembert Flavor, creamy, mushroom notes, toffee notes
CCG-4502 Cream cheese type	Performs with a rich milky-creamy body, mild cheesiness and distinctive culture fermented lactic acid character

> Special flavor concentrates are available on request.

## OUR RANGE OF CONCENTRATED CHEESE PASTES:

### Clean Label Pastes:

PRODUCT	PRODUCT CHARACTERISTIC
CHG-5991 Cheddar cheese type	Ripened aged Cheddar, cheesy fatty acid notes, ripened protein body, nutty sub-notes
PCG-3990 Italian hard cheese type	Savory and sharp flavor profile of ripened Italian hard cheese, round cheesy-buttery notes and nutty subtones
EMG-1290 Emmenthal cheese type	Cheesy, caramel-milky sweet taste and a mild ripened proteolytic note
GOG-1590 Gouda cheese type	Middle aged to aged Gouda character, savory, rounded by buttery nutty properties and mild proteolytic subtones
GSG-7790 Goat cheese type	Mild Goat Cheese flavor, aromatic, fresh, slightly fruity

- > Our clean label products are free of additives.
- > Special flavor concentrates e.g. Blue Cheese are available on request.

### Cost Optimized Cheese Flavor Concentrates (Pumpable):

PRODUCT	PRODUCT CHARACTERISTIC
CHG-5922 Cheddar cheese type	Powerful Cheddar flavor. Combination of fresh, acidic taste, fruity notes and savory proteolytic profile
PCG-3922 Italian hard cheese type	Very savory Italian Hard Cheese flavor, with hard cheese typical, pungent cheesy-acids of fat ripening
EMG-1222 Emmenthal cheese type	Sweet to slightly caramelly Emmenthal typical taste and a mild harmonic savouriness
RAG-1422 Raclette cheese type	Cheese flavor with the unique aromatic savory profile of aged and proteolytic red smear cheese

- > Our cost optimized cheese flavor concentrates contain natural flavors.

### DOSAGE:

Depending on the application and the desired flavor intensity a dosage of 0.5 - 3.0 % is advised.  
Please contact us for customized recommendations.

### STORAGE OF CONCENTRATED PASTES & PUMPABLE CONCENTRATES:

- > Refrigerated storage conditions (3 - 8 °C) are needed.

## OUR RANGE OF CONCENTRATED CHEESE POWDERS:

### Premium Powders:

PRODUCT	PRODUCT CHARACTERISTIC
CHG-50540 Cheddar cheese type	Taste of middle-aged Cheddar with buttery notes and slightly toasted nutty performance
CHG-50541 Cheddar cheese type	Distinctive taste of ripened Cheddar with buttery, slightly toasted nutty performance of gratinated cheese
PCG-39100 Italian hard cheese type	Savory long lasting flavor with balanced sharp cheesiness and the browned nuttiness of it's rind
EMG-12701 Emmenthal cheese type	Harmonic combination of buttery, creamy, slightly sweet tones with a cheesy-nutty ripened body

- > Our premium powders do not contain any added natural flavors.
- > Other flavor concentrates in powder form e.g. Gouda are available on request.

### Cost Optimized Powders:

PRODUCT	PRODUCT CHARACTERISTIC
CHG-91050 Cheddar cheese type	Intensive Cheddar profile. Savory-enhancing taste, slightly acid notes and mild fruitiness
PCG-91030 Italian hard cheese type	Powerful Italian Hard Cheese taste high in savory effect and with a distinctive sharp note of long ripening
GSG-91070 Goat cheese type	Characteristic, dominant goat profile, with a creamy-savory body and mild acidic lactic notes
EMG-91020 Emmenthal cheese type	Middle aged Emmenthal cheese, with creamy sweet properties, mild-savory to fruity body

- > Our cost optimized powders contain natural flavors.

### DOSAGE:

Depending on the application and the desired flavor intensity a dosage of 0.5 - 3.0 % is advised.  
Please contact us for customized recommendations.

## STORAGE OF CONCENTRATED CHEESE POWDERS & COST OPTIMIZED POWDERS:

- > Cool and dry storage conditions (15 - 25 °C) are recommended.

Interested?

We are looking forward to your inquiry!