

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

# Processed cheese



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**Cheese has long been one of the main ways to preserve milk, a perishable food.**

It is an important protein source. Depending on country and region, cheeses have taken different forms, tastes and use different manufacturing technologies.

Although it can extend the life of milk by preserving it, cheese remains a «living» product.

To prolong the cheese life, processed cheese was developed in the early twentieth century.



## MANUFACTURING PROCESS

Processed cheese is obtained by melting cheeses with added milk products and milk proteins. Various products are allowed, which allows for a **wide variety in the finished product.**

## TECHNOLOGY

If the preservation of processed cheese in Europe does not pose any particular problem thanks to cold chains, it is not the same in hot countries where cheese is kept at room temperature.

Industrialists who are turning to these new large consumer markets use UHT (Ultra High Temperature) technology with very rapid product heating to 140°C for a very short time.

This technology, developed for long-life milk or certain desserts, **preserves processed cheese without the use of a cold chain for several months.**

## PACKAGING

**Several types of packaging may be used.**

If the «triangle» shape is the most traditional and most developed, it is also the most expensive investment. It also requires the aluminum foil around the cheese to form a «barrier» to prevent recontamination of the sterilised product.

Other less expensive packaging can be considered: rectangle, individually, or in trays.

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