

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Alternative cheese



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In all countries of the world, the consumption of pizzas, cheeseburgers, lasagnes and other foods which are expected to include gouda, emmental, mozzarella or other cheeses is increasing.

More and more, under the cost pressure, these traditional cheeses have been replaced by speciality cheeses.



PRESENTATION

Today the vast majority of these products are made with "new cheeses" that are called «analogues». Cheese analogues have been created in order to propose a speciality cheese that corresponds exactly to the desired use and to reduce costs.

The similar appearance and taste of finished products that use «analogues» often mean the customer is unaware of the real contents of the food they are eating.

MANUFACTURING PROCESS

Manufacturing technology is easy with moderate investments. It is possible to use «premix» which only require the addition of water and oil, or which already contain all the basic ingredients.

All types and flavours of cheeses can be reproduced: gouda, emmental, mozzarella...

PACKAGING

Packaging can be carried out in **blocks, wheels or grated, ready for use.**



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