



• Fromage à pizza

| Nom commercial | Fonctionnalités | Le + produit | Caractéristiques du fromage | | |
|----------------|-------------------------------|--------------|-----------------------------|-----------|----------------------------|
| | | | Extrait sec (%) | MG/MS (%) | Diminution du coût recette |
| PROMILK® IC 06 | Étalement, filant, râpabilité | Étalement | 52 | 52 | *** |
| PROMILK® IC 08 | Filant, étalement, râpabilité | Filant | 50 | 48 | ** |
| PROMILK® IC 13 | Filant, étalement, râpabilité | Filant | 49 | 45 | ** |

• Fromage bloc

| Nom commercial | Fonctionnalités | Le + produit | Caractéristiques du fromage | | |
|-----------------|--|---------------------------------|-----------------------------|-----------|----------------------------|
| | | | Extrait sec (%) | MG/MS (%) | Diminution du coût recette |
| PROMILK® IC 25 | Tranchabilité, râpabilité | Économique | 47 | 45 | *** |
| PROMILK® IC 27 | Tranchabilité, râpabilité, texture ferme | Amélioration du conditionnement | 53 | 47 | *** |
| PROMILK® IC 201 | Tranchabilité, râpabilité, texture ferme | Riche en protéines | 52 | 46 | * |

• Fromages fondus tartinables

| En portion aluminium | Nom commercial | Fonctionnalités | Le + produit | Caractéristiques du fromage | | |
|----------------------|----------------|------------------------|---------------------------|-----------------------------|-----------|----------------------------|
| | | | | Extrait sec (%) | MG/MS (%) | Diminution du coût recette |
| | PROMILK® IC 68 | Étalement, stabilisant | Solution très économique | 34 | 45 | *** |
| | PROMILK® IC 64 | Étalement, stabilisant | Allie qualité et économie | 37 | 45 | ** |
| | PROMILK® IC 67 | Étalement, stabilisant | Solution premium | 42 | 45 | * |

| En barquette ou pot | Nom commercial | Applications | Fonctionnalités | Caractéristiques du fromage tartinable | |
|---------------------|----------------|---|---|--|-----------|
| | | | | Extrait sec (%) | MG/MS (%) |
| | PROMILK® SC 01 | Base quark | Apport de texture, émulsifiant, stabilisant | Produit tartinable, texture courte, note fromage frais | |
| | PROMILK® SC 02 | Base cheddar | Apport de texture, émulsifiant, stabilisant | Produit tartinable, texture courte, note cheddar | |
| | PROMILK® SC 04 | Base cheddar et matière grasse végétale | Apport de texture, émulsifiant, stabilisant | Produit tartinable et brillant, solution économique | |

• Sauce fromagère

| Nom commercial | Fonctionnalités | Le + produit | Caractéristiques du fromage | |
|------------------|---|--------------|-----------------------------|-----------|
| | | | Extrait sec (%) | MG/MS (%) |
| PROMILK® IC 80 A | Texture brillante et crémeuse, sauce pompable | Économique | 38 | 52 |

• Fromages frais fondus

| Nom commercial | Applications | Fonctionnalités | Caractéristiques du fromage |
|----------------|----------------------------|-------------------------------|------------------------------------|
| PROMILK® FF 01 | Frais fondu portion carrée | Émulsification, stabilisation | Texture courte, produit tartinable |

• Protéines transversales pour fromages fondus & analogues

| Nom commercial | Applications | Fonctionnalités | Caractéristiques du fromage |
|----------------|--|--|---------------------------------------|
| PROMILK® 852 B | Particulièrement adapté aux blocs tartinables et analogues | Apport de texture, rétention d'eau ; enrichi en protéines fromageables | Fromages tranchables et portionnables |





• Pizza cheese

| Product name | Functionalities | Selling point | Cheese characteristics | | Cost-savings |
|----------------|--|----------------------|------------------------|-----------------------|--------------|
| | | | Dry matter (%) | Fat on dry matter (%) | |
| PROMILK® IC 06 | Spreadability, stretchability, shreddability | Spreadability | 52 | 52 | *** |
| PROMILK® IC 08 | Spreadability, stretchability, shreddability | Stretchability | 50 | 48 | ** |
| PROMILK® IC 13 | Spreadability, stretchability, shreddability | High quality product | 49 | 45 | ** |

• Bloc cheese

| Product name | Functionalities | Selling point | Cheese characteristics | | Cost-savings |
|-----------------|---|------------------------|------------------------|-----------------------|--------------|
| | | | Dry matter (%) | Fat on dry matter (%) | |
| PROMILK® IC 25 | Sliceability, shreddability | Cost-saving | 47 | 45 | *** |
| PROMILK® IC 27 | Sliceability, shreddability, firm texture | Improvement of filling | 53 | 47 | *** |
| PROMILK® IC 201 | Sliceability, shreddability, firm texture | Rich in proteins | 52 | 46 | * |

• Spreadable processed cheese

| Product name | Functionalities | Selling point | Cheese characteristics | | Cost-savings |
|----------------|------------------------------|----------------------------------|------------------------|-----------------------|--------------|
| | | | Dry matter (%) | Fat on dry matter (%) | |
| PROMILK® IC 68 | Spreadability, stabilization | High cost-saving | 34 | 45 | *** |
| PROMILK® IC 64 | Spreadability, stabilization | Combines quality and cost-saving | 37 | 45 | ** |
| PROMILK® IC 67 | Spreadability, stabilization | Premium solution | 42 | 45 | * |

Aluminium packaging

Glass jar or cup packaging

| Product name | Applications | Functionalities | Cheese characteristics |
|----------------|-----------------------------|--|--|
| PROMILK® SC 01 | Quark base | Texture enhancement, emulsifier, stabilization | Spreadable product, short texture, fresh cheese taste |
| PROMILK® SC 02 | Cheddar base | Texture enhancement, emulsifier, stabilization | Spreadable product, short texture, Cheddar taste |
| PROMILK® SC 04 | Cheddar base, Vegetable fat | Texture enhancement, emulsifier, stabilization | Spreadable texture, shiny product, cost-effective recipe |

• Cheese sauce

| Product name | Functionalities | Selling point | Cheese characteristics | |
|------------------|--|---------------|------------------------|-----------------------|
| | | | Dry matter (%) | Fat on dry matter (%) |
| PROMILK® IC 80 A | Shiny & creamy texture Squeezable sauce | Cost-saving | 38 | 52 |

• Processed fresh cheese

| Product name | Applications | Functionalities | Cheese characteristics |
|----------------|--------------|-----------------------------------|---|
| PROMILK® FF 01 | Quark base | Texture enhancement stabilization | Spreadable product, short texture, fresh cheese taste |

• Versatile proteins for processed cheese and analogs

| Product name | Applications | Functionalities | Cheese characteristics |
|----------------|---|---|--|
| PROMILK® 852 B | Particularly adapted to analog block & spreadable cheeses | Texture enhancement, water binding capacity, contains a lot of cheesable proteins | Sliceable product Cheese in portion |

