



SIMPLIFIED PROCESS • ADAPTABILITY • NO WHEY TREATMENT

• Semi-hard cheese

Product name	Labelling	Protein content	Functionalities	Key selling points
PROMILK® SH 20	Milk protein	85%	Optimized protein profile High rehydration capacity	Cheese ripens like a traditional semi-hard cheese

• Soft cheese

Product name	Labelling	Protein content	Functionalities	Key selling points
PROMILK® SH 20	Milk protein	85%	Optimized protein profile High rehydration capacity	A creamy cheese, which ripens like a traditional soft cheese

• Pasta filata

Product name	Labelling	Protein content	Functionalities	Key selling points
PROMILK® Chiz B 87	Milk protein	87%	Optimal protein profile Provides the ideal stretching properties to the acidified curd Milk taste	Pasta filata with perfect stretching and melting properties

• Fresh cheese

Product name	Labelling	Functionalities	Applications	Benefits in cheese	Key selling points
PROMILK® SH 20	Milk protein	Optimized protein profile High rehydration capacity	Fresh cheese	Creamy and smooth texture Cost-saving	Adaptability: textures, recipes,...
PROMILK® CC 06	Functional system	Highly functional Creaminess provider Easy-to-use	Cream cheese 1 step	Smooth and creamy texture Cost-saving	Cost-effective solution
PROMILK® CC 08	Functional system	Highly functional Easy-to-use	Cream cheese 1 step	Firm texture Recipe flexibility Cost-saving	A large range of applications
PROMILK® CC 07	Functional system	Highly functional Gelling properties Stabilization functionalities Easy-to-use	Cream cheese 2 steps	Creamy and spreadable texture Cost-saving	Close to Philadelphia-type cheese
PROMILK® FE 02	Milk protein	Texture provider Easy-to-use	White cheese (Feta-type)	Creamy and brittle texture Recipe flexibility Cost-saving	Creamy Feta-type cheese
PROMILK® FE 62	Functional system	Highly functional Easy-to-use	White cheese (Feta-type)	Brittle texture Cost-saving	Very cost-effective white cheese

