

Processed cheese

with LeitUp MP85HH



Improves the texture



Reduces the addition of added texturising additives



Cleanlabel



Reduce costs

Processed Cheese suggested process

- Mix milk and cream
- Add **LeitUp MP85HH** and mix
- Add salt
- Heating
- Packaging
- Keep refrigerated

Your challenges,
our innovation.

Processed Cheese

With MP85HH

Our solutions to your challenges

In response to the growing demand for **products with fewer added additives**, InLeit develops solutions focused on **better care for our food and the food of our children**. Our **MP85HH** protein is the perfect choice for processed cheeses, offering natural milk proteins that enhance texture and stability, while minimizing the need for additives like stabilizers and thickeners. stabilisers, thickeners etc...

Our direct milk collection from local farmers ensures a reliable supply and support sustainability.

Nutritional value (per 100 g)

Energy (Kcal)	309
Fat (g) / of which saturated (g)	29,0 23,0
Carbohydrates (g) / of which sugars (g)	3,0 3,0
Proteins (g)	9,0
Salt (g)	1,5
Fiber (g)	0,0



Raw milk, cream, butter, milk proteins, salt and lactic cultures.

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