



Superior Solutions for Processed CHEESE through SMS Innovative Starches



TEXTURIZING SOLUTIONS

Why Processed Cheese

Cheese has become a global favorite among savory products. Especially cheese as pizza topping has gained popularity thanks to fast food service chains

Processed cheese is made by grinding natural cheese combined with milk protein, oil, water, starch and emulsifying salt. Processed cheese allows to control more uniform properties, save on expensive dairy ingredients and create a cheese dedicated for the application.

Processed cheese is applied in many kinds of food such as pizza, bakery, sausage, sauce. The consumption of cheese has been growing with the changing food habits of consumers worldwide. Especially cheese as pizza topping has gained global popularity thanks to fast food service chains. Nowadays cheese is used in restaurants, food service and consumer households.

Knowing what consumers want

Depending on the application consumers will expect the characteristics and appearance of the cheese they are used to. When processed cheese is heated, the melting behavior of cheese will show. From complete melting to partially melt or even melt resistance. Consumers know what they are looking for and the processed cheese maker will have to deliver.

SMS Solutions for Processed Cheese

- Provide firm gel with fast setting
- Perform better meltability
- High heat & shear tolerance
- Cost optimization

Innovative Starches for PROCESSED CHEESE

Texture Solution:

Choosing the right ingredients can help you achieve the desired properties. **SMS** modified starches are specially designed for processed cheese.

BLOCK CHEESE

BATTER225
KREATION®PC

SOFT STRETCHY CHEESE

KREAMERY 755

EMULSIFYING AGENT

EMULTEC®908

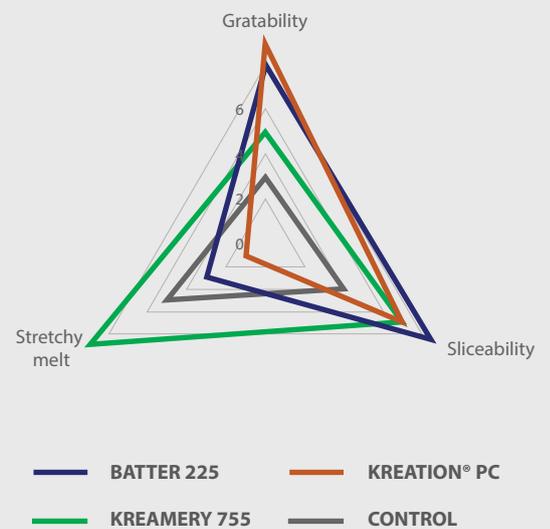
Heat Stable solution:

Processed cheese may have to be grated, sliced or melted and processed under harsh conditions. Please use the radar chart to select the suitable innovative starch for your products.

Highlights

Innovative Starches for Cheese

	Gratability	Stretchy when melted
BATTER225	▲▲▲▲	▲
KREATION®PC	▲▲▲▲▲	▲
KREAMERY 755	▲▲▲	▲▲▲▲▲
EMULTEC®908	Prevent oiling - off	



SMS innovative starches have been developed for processed cheese to improve texture, shredability, meltability and cost optimization.

SMS food specialists are available for support at: info@sm scor.com

About SMS

The global leader of Non-GMO TAPIOCA STARCH AND MODIFIED TAPIOCA STARCHES from THAILAND is internationally certified with BRC, FSSC 22000, FDA, HACCP, ISO, HALAL, KOSHER.

Clean Label Specialty Thickening Texturizing

SMS CORPORATION

38/6 MOO 11 PATHUM THANI - LAT LUM KAEO ROAD,
KOOBANGLUNG, LAT LUM KAEO,
PATHUM THANI, 12140, THAILAND



INFO@SMSCOR.COM
WWW.SMSCOR.COM



+66 2598 1128



FA-20WP001