Phosphates

for cheese and dairy products

Kasomel™ emulsifying salts are used to produce the desired texture in processed cheese. They are a critical part of the production process.

About us

Prayon is a leading producer of purified phosphoric acid and food-grade phosphates. Our food applications laboratory enables us to meet market requirements and offer innovative products in line with the latest trends in the food industry.

Food-grade phosphates are produced using high-quality purified phosphoric acid. The Prayon Group has a global reputation for its phosphoric acid technology. Jointly owned by the Office Chérifien des Phosphates (OCP) and Société Régionale d’Investissements de Wallonie (SRIW), the Group consists of more than 20 companies in more than 10 countries. It employs over 1,400 people and generates a turnover of approximately €680 million (2010).

With production facilities in Belgium (Engis and Puurs), France (Les Roches de Condrieu) and the USA (Rogers, Georgia), Prayon produces a full range of purified phosphoric acids, sodium, potassium and calcium phosphates and blends mainly used in the meat, poultry, seafood, baking and dairy industries.

Food-grade purified phosphoric acid and phosphates supplied by Prayon:
• are controlled using an HACCP approach on all production sites and are ISO 22000 certified;
• meet current legal requirements;
• are kosher- and halal-certified.
Phosphates perform a wide range of functions in processed food products. These include: protein modification, sequestration of minerals in processed food products. These include:
• phosphoric acid;

A variety of beverages are acidified by purified phosphoric acid.

Our food-grade phosphates are allergen-free, GMO-free and BSE-/TSE-free.

ISO 9001 (Quality)
ISO 14001 (Environment)
ISO 22000 (Food Safety)

Customer-focused:
We listen to your needs and fulfill your requirements. We aim to anticipate and meet your expectations.

People-oriented:
We value the experience, competences and professionalism of our employees. We aim to attract and retain talents.

Technology:
We harness the best of the art technologies through continuous research and innovation.

Quality of life:
We practice Responsible Care. We believe in sustainable development. We are committed to enhancing the quality of life.

www.prayon.com
Food phosphates for dairy applications

Food-grade phosphates are used in wide-ranging dairy applications, including processed cheese, cheese sauces and dips, milk-based beverages (liquid and dry), non-dairy creamers, fermented dairy products, instant puddings and¨cheesemakes, cream-based soups, ice cream, and dessert toppings.

Processed cheese

Thanks to their considerable ion exchange capability, phosphates are very efficient at adjusting the cheese curd's pH. They prevent or reduce rennet-induced coagulation, leading to homogeneous, soft, stable and appetizing cheese specialties. Prayon has developed a range of products specifically for the many different types of processed cheese.

All Kasomel products are described with a four-digit number. The first two digits indicate the pH value. Some Kasomel products specifically have two to three digits which is a key factor in controlling the texture of the finished product. These Kasomel salts have a number that usually starts with 11.

Another series of Kasomel products (22XX and 23XX) is dedicated to spreadable cheese production and is very helpful for accurately controlling calcium release and, consequently, gel setting. The pH of spreadable cheese is controlled with PH Shift (2) Properties and Applications

www.prayon.com

Other Kasomel products are available. For details about our complete range, please contact us at sales@prayon.com

www.prayon.com

Benefits

All Kasomel™ blends can be delivered in agglomerated form upon request.

• Conventional to set desired texture and control shelf life.
• No sticking in pneumatic transport or in wet room storage.
• Faster pH setting - more accurate blend standardisation.

Agglomerated Kasomel™

What is it?

• A process that eliminates the fine particles by "sticking" the blend components together.
• Improved flowability of the blend and easier dissolution.
• An average particle size distribution of 100 μm.

Benefits

• Improved flowability of the blend and easier dissolution.
• Faster pH setting - more accurate blend standardisation

Food phosphates for processed cheese

Phosphates are used after pasteurisation or spray drying to inhibit protein denaturation by the heat treatment and to allow efficient protein dispersion upon rehydration.

DSP (disodium phosphate) is added to fluid milk prior to pasteurisation or spray drying to inhibit protein denaturation by the heat treatment and to allow efficient protein dispersion upon rehydration.

DSP and TSPP are used to modify the protein structure of the milk fat.

DSP, TSPP or SHMP may be added to ice cream to prevent churning of the whitener is added to the warm acidic coffee.

DSP is added to enhance spreadability of the melt and to allow efficient protein dispersion upon rehydration.

DSP is added to slow down glucose production and to prevent browning in the bread products.

Kasomel products are developed specifically for the cheese industry for high-quality processed cheese blocks.

Kasomel products are developed specifically for the cheese industry for high-quality processed cheese blocks.

Kasomel products are developed specifically for the cheese industry for high-quality processed cheese blocks.

Kasomel products are developed specifically for the cheese industry for high-quality processed cheese blocks.