

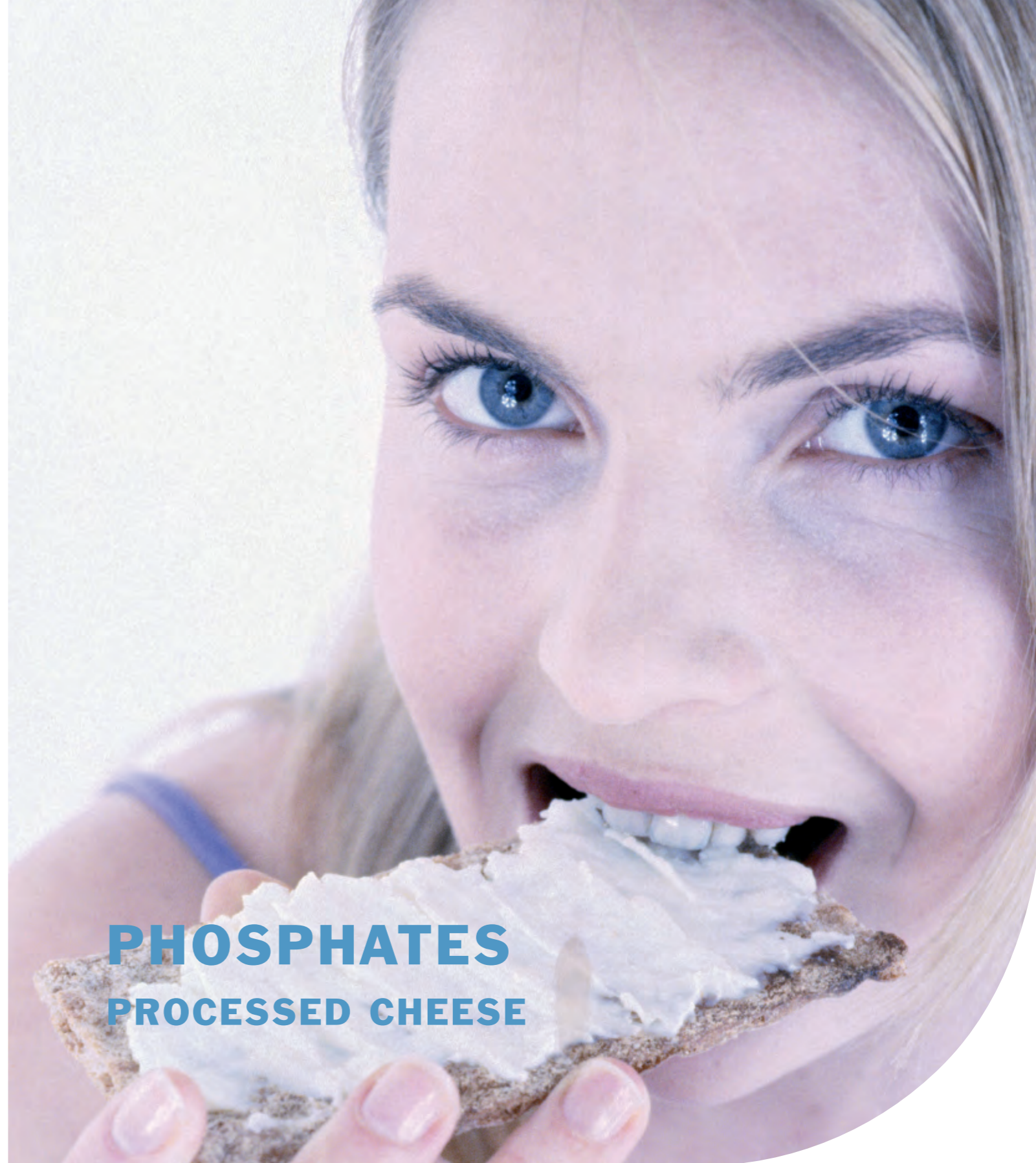
PRAYON offers

- > an extensive range
- > global coverage
- > a food applications' laboratory

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**PHOSPHATES**  
**PROCESSED CHEESE**

cible



Products to meet everyday needs



## PROCESSED CHEESE

### PHOSPHATES FOR PROCESSED CHEESE

	KASOMEL®	E NUMBERS <sup>(1)</sup>	pH Shift <sup>(2)</sup>	PROPERTIES AND APPLICATIONS
PH BALANCER	KASOMEL® 1145	E 339	- 0.4 / - 0.5	Acid pH buffering salt to be used in association with other KASOMEL® salts. Reduces pH by approximately 0.05 units per 0.1% added.
	KASOMEL® 1112	E 339	+ 1.2 / + 1.3	Alkaline pH buffering salt to be used in association with other KASOMEL® salts. Increases pH by approximately 0.1 units per 0.1% added.
SPREADABLE PROCESSED CHEESE/PORCTIONS	KASOMEL® 1110	E 339, E 452	+ 0.3 / + 0.4	Spreadable processed cheese in tubes and glass or plastic cups. Prevents hardening in the finished product. Pumpable fluid processed cheese for the food industry.
	KASOMEL® 2273	E 452, E 450	+ 0.0 / + 0.1	Spreadable and sliceable cheese portions, medium to high fat content. Ideal for Emmenthal or Dutch cheese based products.
	KASOMEL® 2280	E 452, E 331, E 450, E 339	+ 0.0 / + 0.1	Spreadable and sliceable processed cheese portions, medium to high fat content. Particularly suitable for production of processed cheese based on variable raw materials.
	KASOMEL® 2285	E 452	+ 0.1 / + 0.2	Spreadable processed cheese portions, medium to high fat content. Ideal for products made using the UHT process.
	KASOMEL® 2366	E 452, E 450	- 0.1 / - 0.2	High-fat processed cheese portions for spreading or slicing, based on young to medium aged cheese as raw material. Can be used with KASOMEL® 2394 to alter pH.
	KASOMEL® 2394	E 452, E 450	+ 0.3 / + 0.4	High-fat processed cheese portions for spreading or slicing, based on young to medium aged cheese as raw material. Can be used with KASOMEL® 2366 to alter pH.
BLOCK PROCESSED CHEESE	KASOMEL® 2185	E 331, E 339, E 452	+ 0.4 / + 0.5	Processed cheese with very high remelting capability (for pizzas, toasted sandwiches, etc.). Excellent compromise between firm final texture and remelting capability.
	KASOMEL® 2172	E 452	+ 0.0 / + 0.1	Liquid paste during cooking and firm final texture.
	KASOMEL® 3172	E 452, E 339	- 0.1 / - 0.2	Block or sliced processed cheese for burgers and sandwiches, based on Emmenthal or Dutch cheese. Liquid paste during cooking and rather elastic final texture.
	KASOMEL® 3392	E 452, E 450	+ 0.1 / + 0.2	Heat-stable block processed cheese. To be used in cordon-bleu production or production of cheese cubes for use in meat or fish sausages.
	KASOMEL® 3138	E 452	- 0.4 / - 0.6	Very firm or heat-stable block processed cheese for incorporation in meat or fish sausages, pâtés, etc. Highly viscous paste during cooking.

European legislation permits the use of phosphates in processed cheese to a maximum limit of 20 g/kg or 2% expressed as P<sub>2</sub>O<sub>5</sub> in the final product. Regulation vary by country.

(1) E numbers: European codification.

(2) Obtained in a cheese based melt a few days after production and with a dosage of 3% KASOMEL® calculated according to the cheese mass.

