



**ANALOGUE
MOZZARELLA
CHEESE**

REALBLEND Q-100

RECIPE

Ingredients	DAIRY FAT	VEGETABLE FAT
REALBLEND Q-100	1,20	1,20
Skimmed milk powder 35% prot	10,00	10,00
Whey protein 30% prot	7,00	7,00
Calcium caseinate 90% prot	1,50	1,50
Sugar	0,50	0,50
Salt	0,80	0,80
Refined coconut oil	-	20,00
Butter	24,00	-
E1422 modified waxy mais starch	1,50	1,50
Water	53,50	57,50
Lactic acid	To pH=4,6	To pH=4,6
TOT	100,00	100,00
FAT	20,00	20,00
PROTEIN	7,10	7,30
CARBOHYDRATES	11,90	12,10
TSS	42,80	43,20

TECHNOLOGY

1. Add all ingredients into colloid mill
2. Heat to 95°C
3. Homogenize high shear at 3000 rpm
4. Check pH and Bx
5. Fill at 80°C
6. Cool to 4°C
7. Store in fridge

DECLARATION

🔗 **REALBLEND Q-100** is an emulsifier and stabilizer system based on:

- Agar E406
- LBG E410
- Xanthan gum E415
- Standardization with sugar and dextrose

Shelf life 2 months at 4 – 8°C



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