



Pro Cheese

— UNIQUE TASTE —



ENZYME-MODIFIED CHEESE FLAVORS

Our company produces cheese flavors from natural cheeses with the help of various enzymes. These fragrances have a particularly strong and characteristic natural aroma and are known as "Enzyme Modified Cheese Flavors".

(EMC) are concentrated cheese flavors produced enzymatically from various cheeses. EMCs are used principally as a cheese flavor ingredient in a wide range of food products, providing a cost-effective alternative to natural cheese. EMCs can be used as the sole source of cheese flavor in a product, to intensify an existing cheese taste, or to impart a specific cheese character to a more bland product. EMCs are available in a wide range of flavors, corresponding to a number of natural cheese varieties.

CONS OF EMC

WHAT IS ENZYME MODIFIED CHEESE (EMC)?

EMCs are natural flavours, delivered from enzymatic processes from dairy ingredients such as cheese. They have a strong aroma, with an intensity of **20-30 times** than that of natural cheeses and are 100% natural aromas.

THE BENEFITS OF EMC FOR FOOD MANUFACTURERS

They are used in small dosages and reduce production costs. They are resistant to high temperatures and are particularly stable with a shelf life of up to 12 months (4-80 C), stability that they maintain in the final products. Finally, according to European legislation, they are declared as "natural cheese flavor " or "natural flavor".

TOP BENEFITS

- 100 % natural flavors.
- Intensity of 20-30 times stronger than that of natural cheeses.
- Used in small dosages, reducing production costs.
- Resistant to high temperatures.
- Particularly stable with a shelf life up to 12 months.
- According to European legislation are declared as "natural flavor".

THE ADVANTAGES OF EMC

The advantages of EMCs over natural cheeses are the high degree of flavor intensity, the availability of a wide range of flavors, the reduced production costs and the extended shelf life. The intensity of the taste of EMC allows them to be added to food in very low percentages. They present a natural and balanced flavor, with the authentic and characteristic type of cheese from which they come from.

FLAVORS

- ❖ *Feta*
- ❖ *Graviera*
- ❖ *Kefalotiri*
- ❖ *Kaseri*
- ❖ *Greek Yogurt*
- ❖ *Goat Cheese*
- ❖ *Gouda*
- ❖ *Edam*
- ❖ *Cheddar*
- ❖ *Parmesan*
- ❖ *Blue cheese*
- ❖ *Kashkaval*
- ❖ *Mozzarella*
- ❖ *Mixed Cheese Flavor*
- ❖ *Mascarpone*
- ❖ *Crème Cheese*

USE

- ❖ *Cheese fillings in puff pastry, pies, croissant et*
- ❖ *Dough Products*
- ❖ *Savory snacks (chips, popcorn etc.)*
- ❖ *Bakery Products*
- ❖ *Pastry products*
- ❖ *Ready meals, pasta fillings*
- ❖ *Potato products - cheese croquettes*
- ❖ *Cheese Analogues*
- ❖ *Production of cheeses*
- ❖ *Cheese creams*
- ❖ *Vegan Products*
- ❖ *Sauces, soups, dips, dressings & mayonnaise*
- ❖ *Cooking fats and margarines*
- ❖ *Ice Cream Products*



WHY TO CHOOSE US?

For over 30 years, we have expanded our expertise and know-how in the manufacturing of EMC flavors from dairy raw materials.

These enzyme-modified cheese flavors are 100% natural, and designed to meet our customers' flavor requirements.

Being able to produce EMC flavors of any kind of cheese you wish to fulfill your product requirements.

Seeking a partner for Enzyme Modified Cheese Flavors?

Contact us!

Trofotechniki s.a.

Industrial Area of Thessaloniki
C entrance,
OT 41 Sindos Thessaloniki

T. 2310-796840

F. 2310-547412

E. trofotec@otenet.gr

Web. Procheese.gr

