

PRECISA® 655S

Functionality: Texturizing agent for processed and analogue block cheese, block dairy analogue products

Description: Chemically modified food starch refined from tapioca

Features	Benefits
Develops viscosity and provides elasticity to the product right after production.	Enables the production of very elastic and highly bendable slices.
To functionalize the product it needs to be heated to 75-80°C at least for 2-3 min.	Provides significant cost reduction via protein e.g. casein replacement.
It is also suitable for pasteurization and UHT processes with direct or indirect heating.	Enables higher product yield through waste reduction while shredding (less product breakage).
Functionalizes easily also in low moisture systems.	Increased consumer liking due to the improved quality and texture, i.e. no breaking of the slices when bended or less feathery pizza topping shreds.

APPLICATION AND USAGE INFORMATION

Application Summary:

In processed or analogue block cheese PRECISA® 655S enables customers to develop affordable but high quality recipes. While reducing the protein content in a recipe PRECISA® 655S maintains product stability and elasticity. PRECISA® 655S allows producers of block cheese products to develop highly bendable, flexible slices and pizza topping shreds. Using PRECISA® 655S in a vegan product recipe allows the development of high quality products e.g. vegan cheese products.

Typical applications include:

Analogue block cheese, Processed block cheese, Block dairy analogue (vegan slices and toppings):

PRECISA® 655S is an effective texturizer which builds back elasticity in protein reduced or even non protein containing block cheese or dairy analogue products. It supports the development of high quality, cost effective processed cheese and high quality dairy analogue products (vegan).

Usage Information:

PRECISA® 655S is used at a level of 5-10% in the recipe mainly in combination with gelling starches like e.g. FLOJEL® 60 and/or GEL'N'MELT™ for enhanced meltability. It needs to be functionalized by heating up to at least 75°C and can be used in either pasteurization or UHT processes with direct or indirect heating.

The final dosage depends on the required level of product elasticity.

Label declaration recommendation:

Modified starch

EU Classification: Food Additive E1440 (Complies with Regulation (EC) 1333/2008)

Effective Date 15.02.2016 [1]

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Effective Date 15.02.2016 [1]

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