Cheese Powder (Development Project)
Versatile Taste In Concentrated Form

Our premium cheese powder delivers the full, authentic taste of aged cheese in a shelf-stable, easy-to-use format.
Perfectly suited for use in the food industry, gastronomy, or home cooking, it enhances snacks, soups, sauces, baked goods, and more. With its intense flavor profile, consistent quality, and excellent solubility, our cheese powder is the ideal choice for innovative recipes and efficient production processes.

ADVANTAGES OF CHEESE POWDER

- **Ingredients:** Cheese content of at least 80%
- **Long Shelf Life:** More stable than fresh cheese, no refrigeration required
- **Convenience:** Easy to store and dose, can be kept at ambient temperature
- **Versatility:** Suitable for dry & wet food, snacks, and supplements
- **Consistency:** Even distribution ensures uniform taste and quality
- **Premium Appeal:** Indulgent taste, natural ingredients, ethical packaging

APPLICATIONS

- **Savory snacks:** chips, crackers, extruded snacks
- **Sauces and dressings:** cheese sauces for pasta, dips for nachos
- **Ready meals:** instant noodles, convenience dishes
- **Bakery products:** cheese-flavored crackers, bread

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FOR FURTHER INFORMATION PLEASE CONTACT US
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