



# CheddMax LB

CheddMax is a range of natural cheese solutions, developed by experts to help you deliver the taste and functionality your customers demand.

## Glanbia Ireland Goodness Grows Here

Glanbia Ireland is an ingredient solutions partner to some of the world's leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers. With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

### Applications

CheddMax LB is specially formulated for use in a variety of processed cheese applications where reducing browning is required such as:



Grated cheese for pizza

Slice-On-Slice

Individually wrapped slices

Blocks

### Browning/Discolouration Process

Browning/Discolouration of cheese can occur in two ways: Firstly, in processed cheeses, poor temperature control can result in the appearance of a mottled uneven colour across the slice or block which can be unappealing. Secondly, in heated cheese applications, such as pizzas, toasties or gratins, the final appearance can be compromised by over browning of the heated cheese.

CheddMax LB is a cheese solution specifically designed to address these challenges and can enhance the end product appearance by reducing browning in the final cheese product.

### Superior Functionality

CheddMax LB cheese curd is manufactured from high quality pasteurised standardised milk. CheddMax LB is a specifically designed cheese solution for the processed cheese industry that enhances the end product appearance by reducing browning in the final cheese product.

CheddMax LB allows users to control the browning level in processed cheese during heating and cooling thus giving a visible benefit whilst delivering consistent flavour, yield and texture benefits.

### Product Characteristics

- ✔ Allows user to control browning in applications
- ✔ Excellent body and texture
- ✔ Enhanced flavour profile
- ✔ Smooth, glossy appearance
- ✔ Easily incorporated into existing recipes and processes
- ✔ Results in superior processed retail and foodservice sliced products
- ✔ Optimum colour when melted / processed

# Let's get technical

## CheddMax LB achieves superior browning control in end products

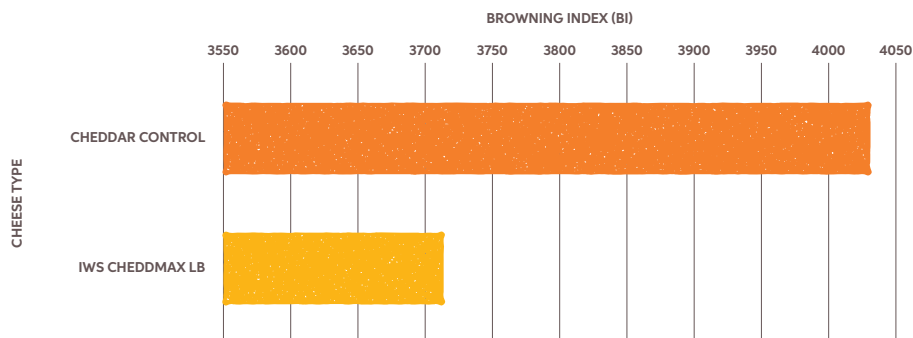
The browning index (BI) is used to characterise the overall changes in the browning colour.

### 1 Control cheese

1. High degree of browning on surface on our control cheese.
2. 80-90% browning coverage on the surface.
3. Blistering of the cheese surface.
4. Little oiling with slightly dry appearance.

### 2 CheddMax LB

1. Little to no browning on the surface of CheddMax LB.
2. <10% browning coverage on the surface.
3. Acceptable level of blistering and oiling off on cheese surface.
4. Even, glistening appearance.



## Our R&D Function



### The innovation hub

Our Innovation Hub houses world class facilities enabling us to bring our concepts to life.



### Leading the way in process and technology

Functionalising and developing ingredients whilst always maintaining nutritional integrity.



### Our external ecosystem

Our extensive network of external partners ensures we are agile.



### Developed by our experts

Our team of experts passionately researching the worlds of dairy and plant.



### Providing superior nutrition

At Glanbia Ireland the foundations of nutrition are built on dairy and plant. Our ethos: "Good for You, Good for the Planet".

## Get in Touch

To find out more about this solution, please contact us at Glanbia Ireland.

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[www.glanbiaingredientsireland.com](http://www.glanbiaingredientsireland.com)



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