

Title (en)  
PREPARATION OF PASTA FILATA CHEESE PRECURSOR AND PASTA FILATA CHEESE

Title (de)  
HERSTELLUNG VON PASTA-FILATA-KÄSE-VORLÄUFER UND PASTA-FILATA-KÄSE

Title (fr)  
PRÉPARATION D'UN PRÉCURSEUR DE FROMAGE À PÂTE FILÉE ET FROMAGE À PÂTE FILÉE

Publication  
**EP 3890498 A1 20211013 (EN)**

Application  
**EP 19812782 A 20191203**

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Abstract (en)  
[origin: WO2020115012A1] Process for making a pasta filata cheese precursor comprising the steps of a. providing a pre-cheese comprising, based on the weight of the pre-cheese, 10-36 wt.% of protein comprising, based on total weight of protein, at least 50 wt.% of casein which casein is provided by a casein source that contains, based on dry matter, 60 wt.% or more of casein; 10-36 wt.% of fat provided by a fat source selected from anhydrous milk fat, an anhydrous milk fat fraction, butter, butter oil, cream having a fat content, based on total weight of cream, in the range of 30 to 80% by weight, and mixtures of two or more of these; b. mixing a coagulant and acidifier into the pre-cheese; and c. allowing the pre-cheese to coagulate and acidify to obtain the pasta filata cheese precursor having a pH in the range of 4.8 to 5.7. The pasta filata cheese precursor obtained can be further processed into a pasta filata cheese.

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