

Title (en)
PREPARATION OF BRINE-RIPENED CHEESE PRODUCT

Title (de)
ZUBEREITUNG EINES IN SALZLAKE GEREIFTEN KÄSEPRODUKTS

Title (fr)
PRÉPARATION D'UN PRODUIT FROMAGER AFFINÉ EN SAUMURE

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Application
EP 21701285 A 20210120

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Abstract (en)
[origin: WO2021148422A1] A process for the preparation of a brine-ripened cheese product comprising the steps of (a) providing a pre-cheese comprising, based on the weight of the pre-cheese, - 15-35 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; (c) allowing the pre-cheese to coagulate to obtain a curd; and (d) further processing the curd into the brine-ripened cheese product.

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