

2 minutes application break

# Processed cheese

## Facts

**Origin** America

**Dates back** 1885

**Ingredients** Cheese, water, milk powder, fats/oils, whey proteins, emulsifying salts etc.

Sliced or spreadable products.

## MixSing Process



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Processed cheese is a type of cheese that is made by blending natural cheese with other ingredients such as emulsifiers, salts, and colours. It is known for its smooth and consistent texture and its ability to melt and stretch, making it popular for use in sandwiches, pizzas and other food items.

The history of processed cheese can be traced back to the late 19th century when American dairy farmers and cheesemakers began experimenting with new ways to extend the shelf life and improve the consistency of cheese. In 1885, James L. Kraft, a cheese seller, developed a method of pasteurizing cheese to extend its

shelf life, known as “pasteurized process cheese.”

In the early 20th century, processed cheese began to be made by blending different types of cheese, along with emulsifiers, salt, and other ingredients. This process allowed for a more consistent texture and flavour, making the cheese more resistant to spoilage.

Processed cheese is made by blending natural cheese with other ingredients such as emulsifiers, salt, colours, and other ingredients. The cheese is then heated, which causes it to melt and become smooth

and consistent in texture. Some processed cheese also contains additional ingredients such as water, milk, cream or whey to give it a specific texture and flavour.

Today, processed cheese is popular in many food items, such as sandwiches, pizzas, and macaroni and cheese. It's also commonly used in fast food chains, vending machines, and other convenient food services.