

# The use of CC food® for cheese processing



**CC**  
food®

**Keep fresh, keep healthy.**



## Cheese production with Calcium Chloride: higher efficiency and improved control

Calcium Chloride is well-known and widely used in many types of cheese recipes. It plays an important part in the process of cheese making and contributes to a stable product.

Since milk – the crucial raw material in cheese manufacturing – is a natural product its quality and composition will vary depending on factors such as season, geographical location and type of animal feed. Adding Calcium Chloride helps to buffer these natural quality variations in milk and also achieve a cheese with consistent characteristics.

By using Calcium Chloride in cheese manufacturing, small or large scale, you can optimize production and achieve, among others, the following results:

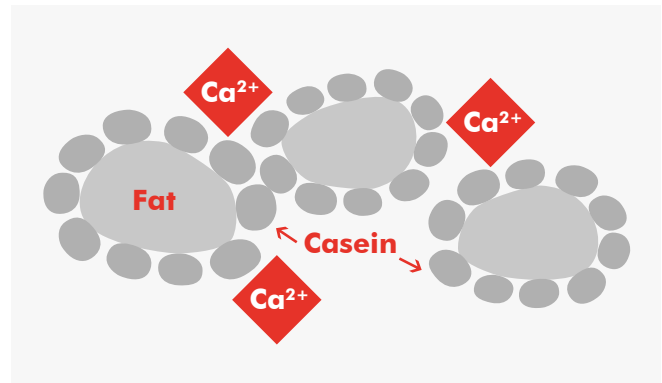
- Better control of the production processes
- Faster curding process
- Increase in the production yield because less casein is lost in the whey
- Assure a consistent quality in the finished product

## CC food® improves curding by optimizing casein agglomeration

Calcium Chloride is a processing aid that contains highly soluble  $\text{Ca}^{2+}$ . Together with the rennet, these available  $\text{Ca}^{2+}$  will connect the casein micelles and increase the firmness of the curd. As a consequence:

- The curding time is shortened
- The rennet quantity can be optimized – and decreased

By improving the compaction of the curd, Calcium Chloride lowers the moisture content in the cheese. This lowers the risk for bacterial development and improves the cheese in terms of consumer safety, as well as securing an extended product shelf-life.



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## Dosage & Guidelines

CC food® is normally added in the range 1 to 20 g  $\text{CaCl}_2$  per 100 l milk. This corresponds to 3 to 60 g of CC food® 36% or 1.5 to 26 g of CC food® 77%.

## Choosing CC food® from TETRA Chemicals

TETRA Chemicals is specialized in the manufacture of Calcium Chloride. Our Calcium Chloride grade CC food® is designed to answer the high demands from the various food industries and from the dairy industry in particular. CC food® guarantees a high and consistent quality which is carefully and regularly controlled. It fulfills all the major food standards like FCC and FAO, and is Kosher certified. Our focus on quality combined with more than 50 years' experience makes us a reliable supplier who can deliver directly to major cheese makers in Europe as well as to distributors to the dairy industry. The ability to deliver from four different plants in Europe makes TETRA Chemicals a safe choice when full reliability in logistics and product delivery is required. Being a world leader in Calcium Chloride we also have well established logistics solutions on a global level. CC food® is available as a liquid at 34% or 36% (450 g/liter resp. 485 g/liter) in bulk or IBCs as well as flakes at 77% in 25 kg and 1000 kg Big-Bags.

Read more on [www.tetrachemicals.com](http://www.tetrachemicals.com) and [www.ccfood.eu](http://www.ccfood.eu)

