



Forniture per l'industria alimentare e per l'agricoltura dal 1950

SALTS FOR RICOTTA FROM MILK (TECHNOLOGICAL ADJUVANT)

PRODUCT NAME: SALTS FOR RICOTTA FROM MILK

DEFINITION OF THE PRODUCT SALTS FOR RICOTTA FROM MILK: it is a technological adjuvant used in the industrial transformation of food raw materials.

COMPOSITION: Mineral salts complexed by sodium, calcium and magnesium ions.

FEATURES AND PROPERTIES

SALTS FOR RICOTTA FROM MILK is a white granular and hygroscopic powder. It is used in the saline adjustment of whey and - or milk destined for the production of ricotta. Thanks to the complete saline neutralization, a delicate and perfect surfacing of the ricotta is obtained with the utmost respect for the soft and gelatinous structure, typically traditional with a general improvement of yield.

METHOD OF USE

- Weigh about 150 grams of RICOTTA DA LATTE SALTS per 100 liters of whey or 650 grams per 100 liters of milk used.
- Dissolve this quantity of SALTS for RICOTTA FROM MILK in water preferably in a ratio of 1:5. It is recommended to filter.

When the desired flocculation temperature (85 - 90°C) is reached, add all the previously prepared solution, stirring until it comes out completely.

PACKAGING: 5 or 10 kg bags packed in 20 kg cartons.

DURATION: 12 months minimum if stored in the original containers and in a dry place.

NOTE

It is produced in accordance with DM 02/27/96 N ° 209; REG. CE 1333/2008; REG. CE 1169/2011; DIR. 83/417 / EEC and DIR. 2015/2203 / EU.