



Cheese Taste Boosting



Cheese powders or enzyme modified cheese are ingredients widely used to achieve the desired cheese profile. Very often in the food matrix the cheesy taste appears to be too weak and therefore high dosages of the cheese products are applied.

Leiber's specially developed "cheese boosters" – based on selected, pure brewers yeast extracts (no other additives) – significantly enhance the different cheese profiles like: Emmental, Cheddar, blue cheese, etc. while using very low dosages. The fortification of the typical cheesy taste can be achieved either in dry formulation as well as in liquid or paste-like formulation.

Leiber's functional "cheese boosting" solution...

- Enhancing the cheese taste in the product
- Maintaining the current "cheese taste intensity" while replacing significant parts of the cheese powder in the recipe by the cheese booster
- Improving the taste profile of less mature cheese/cheese products

Product Name	Consistency	Salt on d.m.
Cheese Booster	Powder	< 1 %
Cheese Booster Plus	Powder	< 3 %

Application

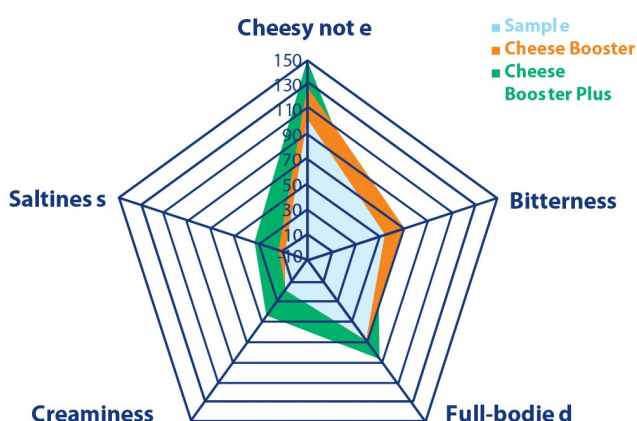
Cheese Booster:

- Dosage 1.0 – 1.5%
- Snacks, bakery products
- Dry formulations

Cheese Booster Plus:

- Dosage 0.5 – 0.8%
- Spreads, sauces, dressings
- Liquid and paste-like formulations

Spreads, sauces, dressings



Benefits

- Suitable for all kind of cheese profiles
- Replacement of 20-50% of cheese powder (depending on the cheese type) in the recipe
- Cost savings for cheese formulations
- Clean label
- Kosher & Halal