Tailor-made innovations – developed at our Technology Centre

In the Hydrosol laboratory our team of research scientists and applications technologists works on developing functional systems for our customers from hundreds of single components. These compounds are designed specifically to meet the various requirements of product quality, economy and processing.

What can you expect of us?

• Development of customized solutions for stabilising your products
• Formulation of new recipes or enhancement of existing ones
• Process optimization
• A laboratory equipped with numerous testing devices
• Cautious supervision of production trials
• Training events and seminars
• Assistance with new marketing strategies
• Advice on the spot

Hydrosol: We are the “stabiliser people”, your competent partners for individually developed solutions for stabilising foods – much more than just the production of cheese preparations, ice cream and desserts, deli foods and ready meals, and dairy, fish and sausage specialities achieve excellent results in respect of product quality, economy and reliable processing. Since 1995, Hydrosol has been a member of the partner-managed, independent Stern-Miyazai Group with an annual turnover of over 500 million. Besides its own experience and production facilities of their own.

Our standards and certifications

• FSC
• Organic products seal
• FSSC 22000
• Allergen management
• Made by Hydrosol

Interdisciplinary research and applications technology

Hydrosol cooperates with its sister companies through a brisk exchange of information between the ten specialized laboratories at the Technology Centre. In this way it is often possible to make use of synergies and find interdisciplinary responses to unusual challenges.
Cheese is a product with a long tradition; its production is strictly regulated. The designation “cheese” is reserved for products made with specific ingredients and by traditional methods.

Products containing a certain proportion of cheese are called cheese preparations. Products that have some similar characteristics such as melting properties and consistency but which are manufactured by means of new technologies may not be designated as cheese. These imitations can be produced as alternatives to cheese. In countries where little fresh milk is available, analogues with stabilising systems from Hydrosol make it possible to manufacture tasty and inexpensive products without the necessity for fresh milk or fresh cheese.

Deli food manufacturers can increase the utilization level of their machinery and plant by making cheese preparations or alternatives additionally. Moreover, making the products easily themselves is often cheaper than buying them.

Ideas for innovative products with cheese preparations are welcomed and enjoyed by consumers. Hydrosol’s stabilising systems offer dairies, deli food companies, manufacturers of snacks and processed cheese factories numerous possibilities for producing attractive cheese preparations. Batch production is easy and causes no problems. The only equipment needed is a double-wall cooker and a filling line.

Moreover, cheese preparations offer attractive cost-saving potential. They can usually be produced more cheaply than real cheese, especially since they may contain a proportion of vegetable fat. But above all in countries where fresh milk is not readily available, the production of “cheese alternatives made from powder” can open up interesting sales potential.

### Cheese and reconstituted products – what is the difference?

Cheese and reconstituted specialities differ in the production method and the character of the product. The common characteristic is that both are made from dairy products and food ingredients and are intended as a food product.

### How to make tasty cheese preparations and reconstituted products simply and at low cost

1. Disperse Stabisol and dry ingredients in water.
2. Add vegetable fat and/or cheese.
3. Mix and heat.
4. Store at 4–8 °C.
5. Fill when hot.

### Versatile and tasty convenience products with stabilising systems from Hydrosol

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<th>Application</th>
<th>Hydrosol series</th>
<th>Product benefits</th>
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<td>Processed cheese or reconstituted specialities e.g. pizza toppings</td>
<td>Stabisol FSTL, Stabisol HLS</td>
<td>- Black cheese – Good grating properties – Good stretching and melting – Creamy mouthfeel – Individual flavouring and colouring possible</td>
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<tr>
<td>Cheese and reconstituted specialities for sausage fillings</td>
<td>Stabisol PCMS</td>
<td>- Black cheese – Good grating properties – Good processing – Good melting</td>
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<td>Spreadable cheese or reconstituted specialities</td>
<td>Stabisol PCTR, Stabisol PCSP</td>
<td>- Smooth and glossy – Inexpensive – Fillable in plastic containers or aluminium foil – Grilling and top-browning possible</td>
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<td>Reconstituted cream cheese</td>
<td>Stabisol JCMF 2</td>
<td>- Typical cream cheese structure – Contains no gelatine – Production with yoghurt equipment</td>
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<tr>
<td>Cheese dips and dip sauces</td>
<td>Stabisol MS CCD</td>
<td>- Smooth and glossy – Resistant to sterilization – Numerous recipes possible – Classic dipping consistency</td>
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<tr>
<td>Snacks with cheese filling or reconstituted alternative fillings</td>
<td>Stabisol 2M</td>
<td>- Good shaping properties – Resistant to deep-frying or baking – Freeze-resistant</td>
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<td>White cheese and reconstituted specialities e.g. for sauces</td>
<td>Stabisol FET</td>
<td>- White – Good results even with vegetable fat – Inexpensive – Sliced and creamy even with a reduced protein content – Easy to produce in universal equipment with high shear</td>
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<tr>
<td>Ricotta and reconstituted specialities e.g. for snacks, desserts and fillings</td>
<td>Stabisol RCB</td>
<td>- Variable production – Inexpensive</td>
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The Stabisol product series for cheese preparations and reconstituted specialities

Hydrosol's stabilising systems offer dairies, deli food companies, manufacturers of snacks and processed cheese factories numerous possibilities for producing attractive cheese preparations.

Only five easy steps:
- Disperse Stabisol and dry ingredients in water
- Add vegetable fat and/or cheese
- Mix and heat
- Store at 4–8 °C
- Fill when hot