



SOCIUS[™]
INGREDIENTS BY DESIGN

Ingredients & Systems for Cheese Applications



Value Driven Innovation

CHEESE APPLICATIONS

Socius offers an innovative range of ingredients for Cheese Applications including:

- Primary Media
- Adjunct Media
- Natural Colors
- Salting Systems
- Imitation Cheese Systems
- Technically advanced stabilization systems

Our innovative approach allows us to combine our technical resources and our sourcing network to deliver the most cost effective combination of Dairy Ingredients, Natural Colors and Stabilizers to manufacture the products you desire in terms of yield, texture, mouthfeel and melt-down properties.

These ingredients include:

SO-tec[®] Clear Whey

Socius, with our partners Cyber Colors, have developed the patented Clear Whey Cheese Color to deal with the serious problem of annatto color in the whey stream. This patented product allows manufacturers to produce Colored Cheese and high value natural whey products without the many negative consequences of bleaching.

SO-tec[®] Maxisal

This is a patented product that improves the cheese salting process by:

- Reducing Fat and Protein losses
- Improving Moisture absorption and distribution
- Increasing Cheese Yield

SO-text[®] Queso

The Queso 53000 series of texture ingredients offer synergistic combinations of hydrocolloids for cheese applications. They deliver exceptionally low cost-in-use and improve functionality eg:

- Control functionality of Processed and Analog Cheeses
- Improve melt
- Improve shred / slice or spreadability
- Improve mouthfeel

SO-tec[®] Fortitext

Socius has developed Fortitext Imitation Cheese Systems to exploit synergies between milk proteins and hydrocolloids and deliver optimum functionality at lowest cost-in-use. The advantages delivered by Fortitext include excellent shred, stretch and texture at lower cost and with less SKU's.

	Natural Cheese	Processed Cheese	Imitation Cheese
SO-pro[®]			
Calcium Caseinate			*
Sodium Caseinate			*
Acid Casein			*
Rennet Casein			*
MPC 80%		*	*
MPI		*	*
SO-text[®]			
Queso		*	*
SO-tec[®]			
Maxisal	*		
Actilab	*		
Maxilab	*		
Clear Whey	*		
Fortitext			*
SO-lac[®]			
Dairy Solids		*	*

