

# PENTECH<sup>®</sup> 8500 casein replacer

Your high-performance, low-cost alternative to casein.



PENTECH<sup>®</sup> 8500 is a casein replacer that reduces casein use levels to a **minimum of 10% in cheese products.**

#### Functional benefits:

- Superior melt and stretch for low casein cheese
- Excellent shred and melt
- No flavor interference
- Enhanced water/oil stability
- Maintains great performance at 10% casein usage

#### Economic benefits:

- Reduces use of high-priced rennet casein
- Predictable expense compared to fluctuating price of casein

#### Applications

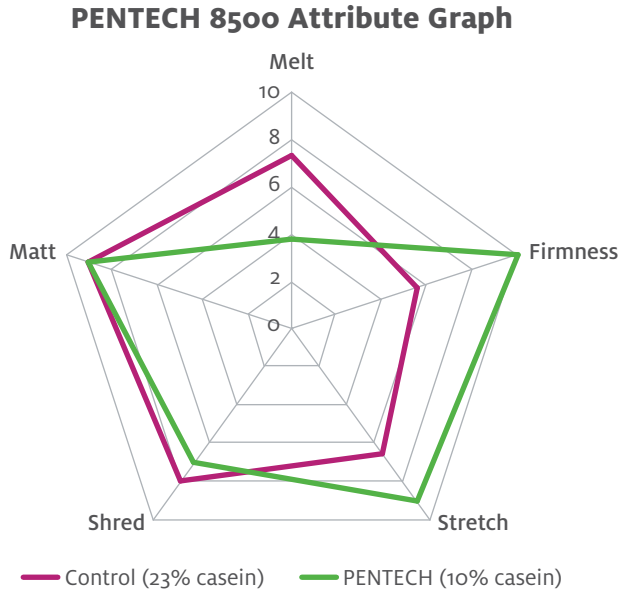
- Pizza cheese
- Shredded cheese
- Sliced cheese
- Block cheese

#### Recommended usage level

1:1 replacement for casein at a minimum of 10% casein use level

# PENTECH 8500 casein replacer

## Performance facts



## Other imitation cheese starches include:

- PENBIND® 800
- PENBIND 851
- PENBIND 850
- PENBIND 1225



save  
money

## Find out more

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