



Concentrol

Food



COATINGS

FOR THE CHEESE SECTOR



INTRODUCTION

The VIPLAST product range includes all coatings used in external treatment of cheeses.

Coating cheese, a technique used during the cheese making, plays an important role in packaging and appearance of the final product.

The cheese can be covered during various production process stages.

■ Before and during the ripening process

Regulation of moisture loss during the ripening process of the cheese and protection against unwanted growth of microorganisms such as moulds and yeasts.



■ After the ripening process

Protection against microorganisms (moulds and yeasts) and other contaminants. Protection against mechanical damage of the rind during transport and distribution. And specific final appearance is obtained, such as a particular colour.

THE VIPLAST RANGE

The use of our VIPLAST product range is a suitable way of cheese conditioning, improving the appearance of the piece during the ripening, storage and sale.

It is a surface treatment which offers the advantages of a protective external coating without migration into the cheese. The taste and the organoleptic properties of cheese are not affected in this way.

The following main features of our cheese coatings are of interest:

- Protection of the rind against microbial defects caused by moulds and yeasts
- Protection against mechanical damage of the rind during ripening (surface cracking) and transport
- Reduction of excessive weight loss of the cheese (dehydration) without affecting the ripening process, decreasing moisture loss also means revenue loss in comparison with untreated cheese.
- Standardization of cheese quality
- Due to more controlled ripening, a positive influence on the desired flavour, texture, consistency and appearance of the cheese is noted.



Our VIPLAST range not only includes plastic coatings but also edible ones, based on food additives such as fatty acid esters, natural gums or celluloses.

PLASTIC COATINGS

- Completely non-toxic coatings which comply with the EU regulation N° 10/2011 for direct food contact, and the German regulation BfR Chapter XIV.
- They do not penetrate the product and they regulate the ripening process of the cheese without affecting the smell or the taste of the treated piece.
- The coating finish can be shiny, satin or matt.
- Cutting wedges (entrainment of particles) drying rate and moisture resistance (vacuum packing) can be adjusted in different formulations.

NATURAL COATINGS

- Coatings formulated with food additives belonging to Group I according to (EU) regulation N° 1129/2011. In this group ACG coatings, based on aqueous emulsions of E-472a (acetic acid esters of mono and diglycerides of fatty acids) are worth mentioning – and also R or RC coatings, which are formulated with gum(E-410-415) and/or cellulose (E-460-466) in aqueous solution. R or RC coatings, formulated with permitted preservatives for the external treatment of cheese, can be considered edible, together with coated cheese.
- Greater permeability than plastic coatings, speeding up the ripening process.
- Natural, handmade appearance.
- Easy elimination, making machinery and equipment easier to clean.

On customer request, the addition of preservatives blends to the **VIPLAST** range (based on natamycin, sorbates and other food additives) offers protection of the cheese against moulds and yeasts.

Besides, there is an extensive catalogue of colours for painting the cheese, with a shiny, satin or matt finish.

Our **VIPLAST** coatings range can be adjusted to any system of coating application. The following table shows the nomenclature according to the application and the type of coating.

APPLICATION	COATING		
	PLASTIC	ACG	R or RC
IMMERSION	F, FL or VK	ACG	R
AUTOMATIC GUN, CURTAIN	ML, MVL or VKL	MVL	MVL
MANUAL, AUTOMATIC BRUSHES	SR, ST, AM, AX or XM	ST	ST





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