Glanbia Ireland
Goodness Grows Here

Glanbia Ireland is an ingredient solutions partner to some of the world’s leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers. With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

What Your Consumers Say
Cheese’s versatility as a cooking ingredient for consumers is on the rise. 63% of US consumers now claim to use it in home cooking.

Generational changes in household formation and professional lifestyle have led to a rise of ‘grazing culture’ among young working adults, incorporating more snacking occasions, perfectly positioned for cheese in new formats.

Cheese snacking is a core growth area, driven by innovative mixes (cheese and grains), formats (cubes, cheese bars, sticks etc.), and innovative flavour combinations and inclusions.

Portion control and shareability from snacking cheese products are enabling new eating occasions with consumers (children and adults).

In Western markets the focus in snack innovation is on natural and hard cheese, whereas processed cheese innovations are more central to Eastern and Latin markets.

Cheese is gaining traction as an alternate protein source for children and adults, with applications as a meat substitute also in a nascent state.

Meet Consumer Demand with CheddMax

- Tailored flavour profiles
- Natural
- Clean label
- From grass fed cows
- Non-GMO approved
- Vitamins & Minerals
- Lactose-free
- Multi-format suitability
- Smooth mouth-feel
- Excellent nutritional value
- Vegetarian
- Source of calcium
- Better-for-you
- Unadulterated

www.glanbiaingredientsireland.com
Sources: Euromonitor, Innova, Mintel, FMCG GURU, Global Data
Product Range
A range of natural CheddMax solutions for cheese applications is available.

CheddMax in Action
Sample Solution: Optimised Processed Cheese

Enhance your Processed Cheese with our CheddMax Range

- Improved texture
- Glossy appearance
- Smooth mouth-feel
- Desirable elasticity
- Multi-format suitability
- High level of intact dairy proteins
- Excellent water binding capacity
- Consistent yield
- Easily incorporated into existing processing equipment and formulations

CheddMax for Processed Cheese
Our CheddMax range is manufactured from high quality pasteurized, standardised milk. A highly functional, natural cheese solutions range, it provides cost efficiency to processed cheese manufacturers whilst delivering consistent yield, texture and visual benefits to suit a wide variance of applications.

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Sample Solution: Optimised Processed Cheese

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Functional Benefits
Our CheddMax solution for processed cheese performs exceptionally well to deliver on the following attributes:

- Slice
- Shred
- Firmness
- Pliability
- Reduced Brittleness
- Optimised Melt
- Reduced Stickiness
- Desirable Browning

CheddMax delivers greater viscosity vs standard cheddar in processed cheese applications.

Get in Touch
To find out more about our CheddMax range of nutritional, natural solutions for cheese applications, please contact us at Glanbia Ireland.
Email: solutions@glanbia.ie
www.glanbiaingredientsireland.com

It is the responsibility of the food business producing products using CheddMax ingredients to verify that any product claims are compliant with the regulations in the country of sale. Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and/or opinions contained in this document may be changed at any time without notice.