

PENTECH® 8500 CASEIN REPLACER

A high-performance, low-cost alternative to casein



Reduce casein use levels to a minimum of 10% in cheese products with PENTECH® 8500 casein replacer

Consumers want more affordable food products, but without having to compromise the eating experience. When it comes to cheese products, one of the most efficient ways to achieve cost reduction is by partially replacing the use of casein in the formulation. However, this can compromise key attributes, such as shredding, melting and stretch in the final cheese product.

The modified potato starches PENTECH® and PENBIND® enable you to produce cost-competitive formulations while still retaining the familiar attributes customers expect from cheeses.

AFFORDABILITY™ 

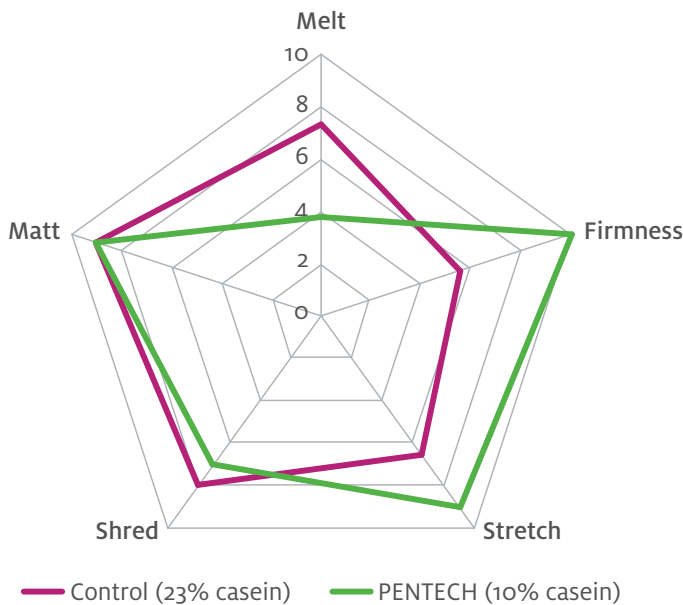
Ingredient
idea labs® 
IDEAS TO SOLUTIONS

PENTECH® 8500 casein replacer

Performance facts

PENTECH® 8500 modified potato starch enables you to reduce the use of casein, while keeping the attributes that consumers love — and saving on formulation costs

PENTECH 8500 modified potato starch attribute graph



Other imitation cheese starches

Discover Ingredion's portfolio of imitation cheese starches that help reduce costs, while enhancing creaminess and overall attribute performance

- PENBIND® 800 modified potato starch
- PENBIND® 850 modified potato starch
- PENBIND® 851 modified potato starch
- PENBIND® 1225 modified potato starch

Find out more

Discover our portfolio of ingredient solutions. Visit us online or call:

[ingredion.us/cheese](https://www.ingredion.us/cheese) | 1-800-713-0208



Functional benefits:

- Superior melt and stretch for low casein cheese
- Excellent shred and matt
- 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

Recommended usage level

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

Applications

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



Ingredion®

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