



Discover all the Possibilities

for innovative approaches with Process Cheese
by Kraft Heinz Ingredients

Kraft *Heinz* 
Ingredients

www.KraftHeinzIngredients.com



THE FLAVORS OF AMERICA'S FAVORITE BRANDS, MADE FOR MANUFACTURING

CHEESE & DAIRY

- Process & Natural Cheese
- Pasteurized Specialty Cheese
- Modified Melt Process Cheese
- Soft Cheese
- Dry Cheese Sauce Mixes
- Cheese Slices

CONDIMENTS & SAUCES

- Heinz® Ketchup
- Grey Poupon® Mustard
- Mayonnaise
- Miracle Whip®
- Lea & Perrins®
- Worcestershire Sauces
- Barbecue & Steak Sauces

CONFECTIONS

- Caramel Sauces
- Caramel Bits
- Enrobing Caramel
- Marshmallows
- Marshmallow Crème
- Dehydrated Marshmallows





WHAT IS PROCESS CHEESE?

The cheese that made J.L. Kraft famous. The product that made KRAFT a household name.

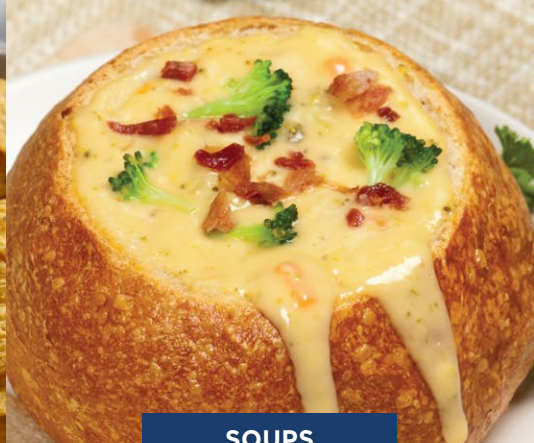
Process Cheese is made from natural cheese by combining one or more varieties with emulsifying agents and heat. It provides uniform melt and texture, as well as consistent flavor that is unmatched by any other cheese product.

- 1** Process cheese's uniform texture ensures **easy machinability** for slicing, shredding, dicing and pumping.
- 2** Process Cheeses are **extremely stable**, meaning far longer shelf life and **storage flexibility**.
- 3** The CFR defines **three types**:
 - Pasteurized Process Cheese
 - Pasteurized Process Cheese Spread
 - Pasteurized Process Cheese Food





SAUCES



SOUPS



PASTAS



FRIED APPETIZERS

TOP APPLICATIONS

Process Cheeses are used for a variety of consumer favorites, from sauces and soups to sandwiches and pastas and everything in-between.



SPREADS & SAUCES



FROZEN ENTREES



HORS D'OEUVRES



MICROWAVABLE PRODUCTS



SOUPS



VEGETABLE SIDE DISHES



ENROBED SANDWICHES



FRIED APPETIZERS



FILLINGS



BAKED GOODS

HOW IS PROCESS CHEESE MADE?



PROCESSING OVERVIEW

STEP 1

Natural Cheese and other raw materials are put into a grinder and pulverized.

STEP 2

The blender mixes in color, water and dry ingredients such as milk protein concentrate, salt, whey and non-fat dry milk.

STEP 3

Items in blender get pumped to cooker where they are combined with emulsifying salts, more water, lactic acid and fat.

STEP 4

Product is packaged and palletized. Process Cheese is produced in slices and blocks.





FEATURES & BENEFITS



VERSATILITY

Process Cheeses are used for a bevy of consumer favorites, from sauces and soups to sandwiches and pastas and everything in-between.



STABILITY

Process Cheeses are extremely stable, meaning far longer shelf-life and storage flexibility.



MELTABILITY

The meltability of Process Cheese is unmatched by any other cheese product. Our cheese melts smoothly and evenly every time.

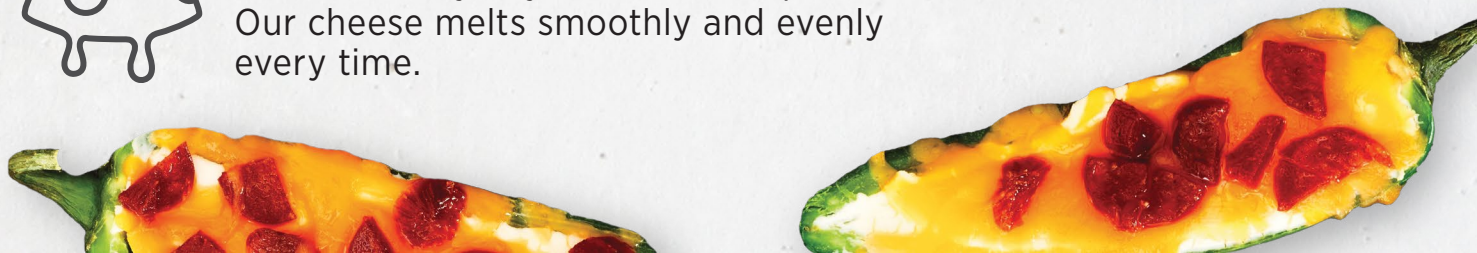
MELTING YOUR CHEESE AWAY



REGULAR MELT



HIGH MELT



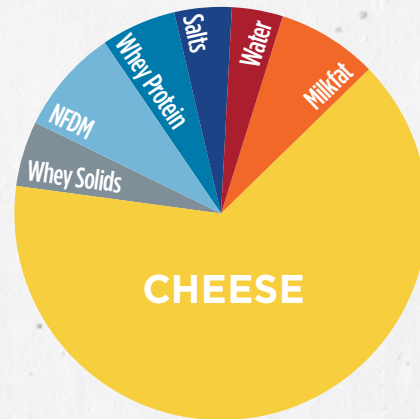


STANDARD OF IDENTITY PROCESS CHEESE



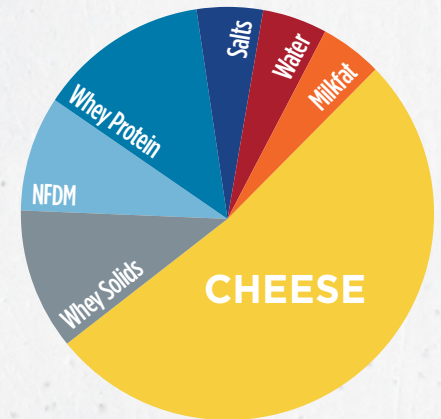
133.169
Pasteurized Process Cheese

Natural Cheese that has been mixed and heated (cooked) with addition of an emulsifying agent, after which no further ripening occurs.



133.173
Pasteurized Process Cheese Food

Contains less Natural Cheese, less fat, and higher moisture content. Other dairy solids allowed.



133.179
Pasteurized Process Cheese Spread

Highest moisture content. Gums may be used to stabilize system and provide body.



CLEANER LABEL OFFERINGS

We offer a variety of products to meet your various ingredient line needs. This includes products with colors derived from natural sources, uncolored or no phosphates.

**PP Old English
Cheese Food,
NCS***

210000586600

**PP American
Cheese Spread,
NCS***

210000681700

**PP Cheddar
Cheese Spread,
NCS***

210000721000

**PP Cheddar
Cheese Spread,
Uncolored**

210000563700

**Cheddar Restricted
Melt Sauce, Uncolored,
No Phosphates**

210000575700

COST OPTIMIZED SOLUTIONS

These products typically deliver the same flavor impact with a lower usage rate.

**Cheddar
Base**

210000314600

**PP American
Cheese Spread**

210000257300

**PP American Cheese
Spread, Uncolored**

210000414300

**Cheddar
Cheese Filling**

210000256300

**PP Cheddar Cheese
Spread, NCS***

210000721000

NOTES: PP= Pasteurized Process *NCS= With colors derived from natural sources

**KraftHeinz
Ingredients**



PROCESS CHEESE – STANDARD OF IDENTITY

This is the cheese that made J.L. Kraft famous and nobody makes better cheese. Kraft Pasteurized Process Cheese is made from Natural Cheese by combining one or more varieties with emulsifying agents & heat.

Features & Benefits	Specifications
<ul style="list-style-type: none"> • Provide consistent flavor and uniform melt and texture • Ensures easy machinability for slicing, shredding, dicing and pumping • Extends shelf-life • Customizable melt – Hi-Melt varieties are available 	<p>Packaging: 20 lb case; 45 lb case</p> <p>Manufacturing: New Ulm, MN</p> <p>Lead Time: 1-4 weeks (varies by SKU)</p> <p>Shelf Life: 180 days</p>

Applications



SAUCES & SPREADS



SOUPS



FILLINGS



BAKED GOODS



HORS D'OEUVRES



MEAT/POULTRY



FRIED APPETIZERS



MICROWAVABLE PRODUCTS

Flavors

AMERICAN

- A traditional mild-flavored cheese profile
- Popular for its subtle, buttery note

MONTERREY JACK

- Mild, mellow flavor
- Versatile base for sauces, fillings and dips

SWISS

- Imparts a mild, nut-like cheese flavor

OLD ENGLISH

- Imparts a rich, full cheddar flavor
- Obtained from a masterful blend of fine, aged cheese

CHEDASHARP

- Features an extra-sharp, full cheddar flavor
- Derived from a blend of cheddar and enzyme-modified cheese



SPECIALTY CHEESE

Specialty Cheese products are alternative to traditional standard of identity cheese products. They provide a variety of cheese solutions that deliver the desired characteristics utilizing traditional manufacturing procedures and a broader range of ingredients.

Product Types	Specifications
<ul style="list-style-type: none"> • Bases: Designed for lower than traditional usage levels 	<p>Packaging: 20 lb case; 45 lb case</p>
<ul style="list-style-type: none"> • Restricted Melt Sauces: Can be deposited or dispensed at refrigerated temperatures, saucy mouth-feel, freeze/thaw stable, microwavable, fryable, dilutes easily in a finished sauce 	<p>Manufacturing: New Ulm, MN</p>
<ul style="list-style-type: none"> • Hi-Melt: Retains identity in medium to high heat, microwavable, fryable 	<p>Lead Time: 1-4 weeks (varies by SKU)</p> <p>Shelf Life: 180 days</p>

Applications



FILLINGS



SOUPS



SAUCES & SPREADS



FROZEN ENTREES



BAKED GOODS



HORS D'OEUVRES



MEAT/POULTRY



FRIED APPETIZERS



MICROWAVABLE PRODUCTS

Features and Benefits



Easy **cost optimization**



Flexible ingredients



CLUB CHEESE

Kraft Club Cheese offers superior quality and delivers great flavor and texture.

Specifications

Packaging: 42 lb case

Manufacturing: Delphos, OH

Lead Time: 1-4 weeks (varies by SKU)

Shelf Life: 365 days (if frozen)

Applications



SAUCES



SOUPS



SNACKS



BAKED GOODS



REFRIGERATED & FROZEN ENTREES

Kraft Club Cheese

Kraft Club Cheeses deliver an intense flavor and are highly versatile and easy to work with in applications. All of our Club Cheeses are frozen to ensure more consistent flavor. Club Cheese has an established standard of identity (CFR 133.123).





- **Color may be adjusted** to fit your applications
- Frozen varieties are **great for chipping**
- **Ideal for melting** or incorporating into doughs
- Available in **42 lb cases**





CONVERTED CHEESE

KHI also offers a variety of Converted Process Cheese & Natural Cheese products to take your application to the next level.

Flavor Profiles		Specifications	
 Old English	 White Cheddar	Packaging: 40 lb (2 x 20 lb bags)	
 Natural Cheddar	 Monterey Jack	Manufacturing: Marathon, WI	
		Lead Time: 1-4 weeks (varies by SKU)	
		Shelf Life: 90 days	

Applications



FRIED APPETIZERS



MICROWAVABLE PRODUCTS



FILLINGS



BAKED GOODS



FROZEN ENTREES



MEAT/POULTRY



1/8" DICE
Uniform dices



1/4" DICE
Uniform dices



V-SHREDS
Uniform, V-shaped shreds



FEATHER SHREDS
Flat shreds



PP CHEESE/PP CHEESE FOOD

SKU	Description	Flavor	Case Weight
210006173700	PP Old English Cheddar Cheese	Sharp Cheddar	45 lb
210006171000	PP Old English Cheddar Cheese, Hi Melt	Sharp Cheddar	45 lb
210000586600	PP Old English Cheddar Cheese Food, NCS*	Sharp Cheddar	45 lb
210007373800	PP Chedasharp Cheese	Sharp Cheddar	45 lb
210000403900	PP Process Monterey Jack Cheese, Hi Melt	Monterey Jack	45 lb
210007411300	PP Swiss Cheese	Swiss	20 lb
210006172800	PP White Cheddar Cheese	Cheddar	45 lb

PP CHEESE SPREAD

SKU	Description	Flavor	Case Weight
210006171600	PP American Cheese Spread	American	45 lb
210000257300	PP American Cheese Spread, Cost Optimized	American	45 lb
210000681700	PP American Cheese Spread, NCS*	American	45 lb
210000414300	PP American Cheese Spread, Uncolored	American	45 lb
210000439400	PP American and Swiss Cheese Spread	American/Swiss	45 lb
210000281000	PP Cheddar Cheese Spread, Uncolored	Cheddar	20 lb
210000563700	PP Cheddar Cheese Spread, Uncolored	Cheddar	20 lb
210004005900	PP Cheddar Cheese Spread	Cheddar	45 lb
210000721000	PP Cheddar Cheese Spread, NCS*	Cheddar	45 lb

NOTES: PP= Pasteurized Process *NCS= With colors derived from natural sources



RESTRICTED MELT SAUCES

SKU	Description	Flavor	Case Weight
210000575700	Cheddar Cheese Restricted Melt Sauce, Uncolored, No Sodium Phosphate	Cheddar	20 lb
210004005600	Cheddar Cheese Restricted Melt Sauce, Uncolored	Cheddar	20 lb
210000403800	Cheddar Cheese Restricted Melt Sauce	Cheddar	45 lb
210000203400	Cheese Sauce with Jalapeno, Uncolored	Jalapeno Cheddar	20 lb
210000290600	Cheese Sauce with Jalapeno	Jalapeno Cheddar	20 lb



PASTEURIZED SPECIALTY CHEESE

SKU	Description	Flavor	Case Weight
210000256300	Cheddar Pasteurized Cheese Filling, Hi-Melt	Cheddar	45 lb
210000314600	Cheddar Base	Sharp Cheddar	45 lb



PP CHEESE SLICES

SKU	Description	Flavor	Case Weight
210008399400	PP Cheddar Cheese Slices	Cheddar	20 lb*

NOTES: PP= Pasteurized Process

*4 x 5 lb blocks





CONVERTED

SKU	Description	Flavor	Case Weight
210000324200	Natural Sharp Cheddar Cheese Shreds	Sharp Cheddar	40 lb*
210000673700	PP White Cheddar Cheese Shreds	Cheddar	40 lb*
210000324300	PP Old English, Hi Melt V Shreds	Sharp Cheddar	40 lb*
210007364700	PP Old English, Hi Melt RA Shreds	Sharp Cheddar	40 lb*
210007388000	PP Old English, Hi Melt 1/4" Dice	Sharp Cheddar	40 lb*
210007383800	PP Old English, Hi Melt 1/8" Dice	Sharp Cheddar	40 lb*

*2 x 20 lb bags

CLUB

SKU	Description	Flavor	Case Weight
210007004600	Cheddar Club Cheese	Cheddar	42 lb
210007005100	Cheddar Club Cheese, Premium Cured	Cheddar	42 lb
210007893600	Cheddar Club Cheese, Uncolored	Cheddar	42 lb
210007373600	Prem Cured Ched/Parm/Ro	Cheddar/ Parm/ Romano	42 lb

NOTES: PP= Pasteurized Process





APPLICATIONS

CHEESY MASHED POTATOES

14.46%	Pasteurized Process Cheese Spread (210000617600)
13.34%	Full Moisture Parmesan Cheese, Fancy Shred (210000442100)
50.48%	Cooked, Peeled Potatoes
12.12%	Heavy Cream
7.76%	Eggs
1.13%	Granulated Garlic
0.63%	Salt
0.07%	Black Pepper

- 1 Combine all ingredients and beat until fluffy.
- 2 Cover and bake at 350° F for 40-45 minutes or until heated through.
- 3 Sprinkle with additional cheese if desired.

YUCATAN-STYLE ROASTED CHICKEN AND CHEESE ENCHILADA BITES

28.31%	Hi-Melt Old English Dice (210007383800)
31.14%	HEINZ Chili Sauce (130005901000)
20.95%	Chicken (Cooked and Shredded)
15.18%	Tomatoes
2.55%	Peppers
1.87%	Onions

- 1 In a bowl, combine chicken, onions, peppers, tomatoes, 1/4 of the chili sauce and 1/2 of the Hi-Melt Old English Dices.
- 2 In a baking dish, spread enough chili sauce to cover the bottom.
- 3 Place about 1/3 cup of the filling on a corn tortilla, roll up, cut into thirds and transfer to bakinG dish, seam side down.
- 4 Repeat above step for the remainder for the filling.
- 5 Coat tortillas with the remaining chili sauce and top with the remaining Hi-Melt Old English Dices.
- 6 Bake at 350° F for 10 minutes or until sauce is bubbling.

CLASSIC MAC AND CHEESE SAUCE

13.02%	Cheddar Club (210007004600)
13.02%	Pasteurized Process Cheese Spread (210000617600)
49.10%	Water
13.43%	Milk
8.27%	Cream
1.86%	Modified Food Starch
0.62%	Flour
0.47%	Salt
0.21%	Disodium Phosphate
<0.01%	Cayenne Pepper

- 1 Dissolve disodium phosphate in 140° F water.
- 2 Add cheeses, blending until you reach a smooth emulsion, maintaining 150° F
- 3 Prepare a slurry with water, flour and modified food starch.
- 4 Add slurry and remaining water to cheese mixture and bring temperature to 185° F.
- 5 Add salt and cayenne pepper to mixture.
- 6 Add milk and cream to mixture and stir until smooth.



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For more products and recipe development:
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