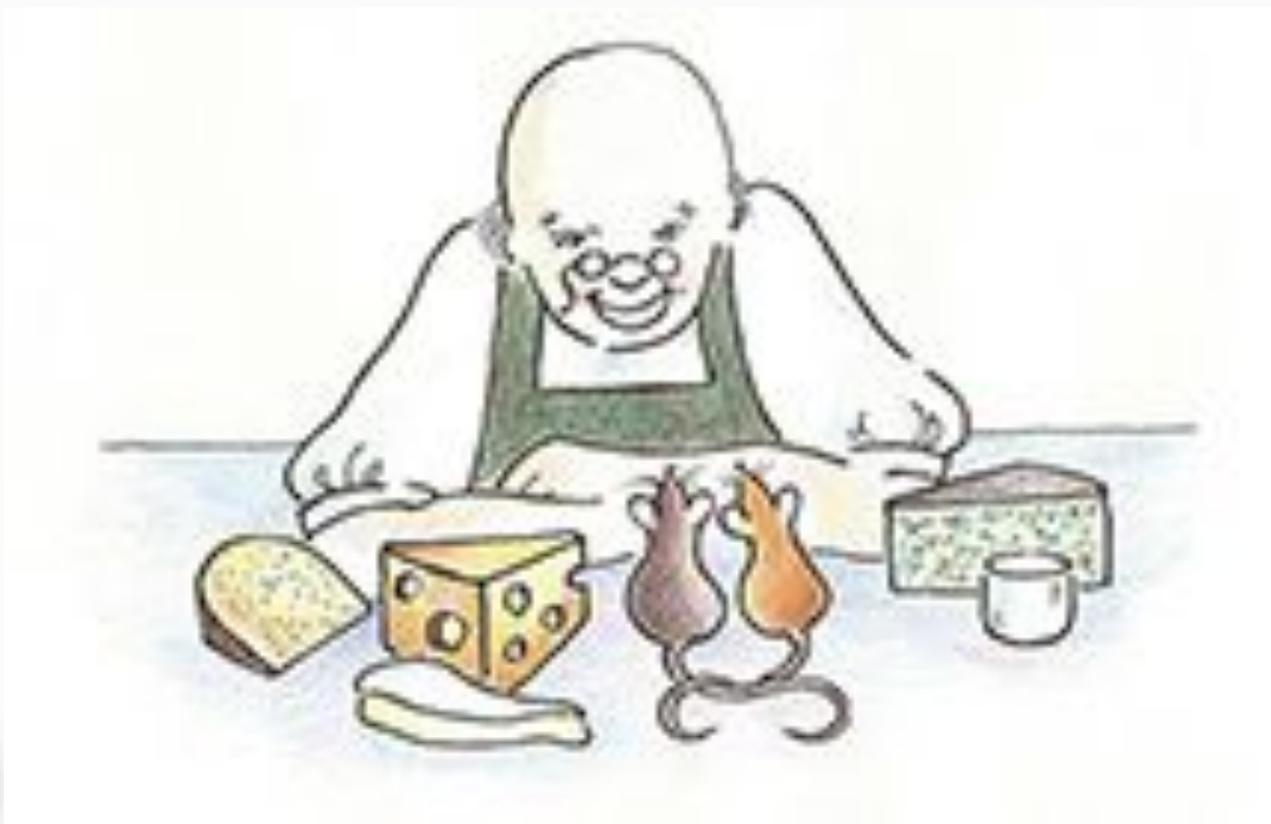




# Production of melted cheese





- Melted cheese. Milk product, manufactured by thermomechanical processing of cheese one or more items and / or curd, in the presence of salts or melters-structurants adding the products obtained from milk and / or foodstuffs, food supplements and / or flavoring and / or dietary supplements and / or flavors, or without them.



# Classification of melted cheese



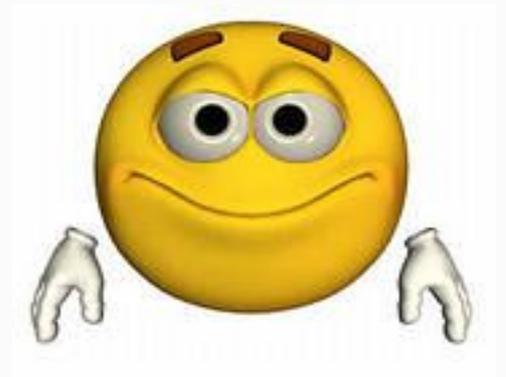
- Traditionally over the years melted cheese conditionally divided into six species groups :
- 1. Cheese cutting.
- 2 . Cheese sausage .
- 3 . Cheese spreads .
- 4 . Cheese sweet .
- 5 Cheese canning .
- 6. Cheese for dinner.

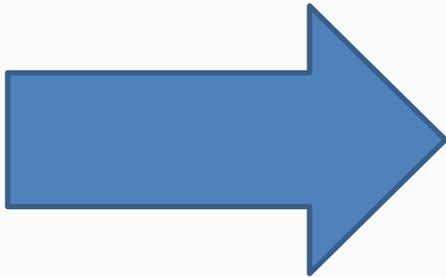


# TECHNOLOGICAL PROCESS



- 1. Selection of raw materials.
- 2. Advance preparation.
- 3. Grinding of raw materials.
- 4. Compounding.
- 5. Melting.
- 6. Homogenization.
- 7. Filling and packing.
- 8. Smoked sausage cheese.
- 9. Cooling.
- 10. Storage.
- 11. Selection of raw materials.





Congratulations with 8-March our dear  
Juldyz Isakovna!

