

Jungbunzlauer

From nature to ingredients®



Indian paneer cheese

with Glucono-delta-Lactone

Ingredients		Supplier	Quantity	
1	Milk (3.5 % fat, unpasteurised)	Demeter	100.00 %	3000.00 g
2	Glucono-delta-Lactone F5010	Jungbunzlauer	0.32 %	9.60 g
3	Water		3.20 %	96.00 g
Total			103.52 %	3105.60 g

Directions

- 1 Heat milk to 90 °C (194 °F) and cool down to 82 °C (180 °F)
- 2 Prepare acid solution by mixing Glucono-delta-Lactone and water at 82 °C (180 °F)
- 3 Add acid solution and stir gently for 15-20 min
- 4 Drain whey with muslin cloth
- 5 Transfer to hoop and press for 90 min with 6 bar
- 6 Chill at 10 °C (50 °F) for 10-12 hrs
- 7 Vacuum pack and store cold

Nutrition Information

	per 100 g
Energy	2231 kJ / 538 kcal
Protein	26.20 g
Carbohydrates	36.90 g
of which sugar	36.90 g
Fat	30.00 g
Calcium	923 mg
Salt	0.90 g
of which sodium	0.36 g



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.