



# CheddMax EV

CheddMax is a range of natural cheese solutions, developed by experts to help you deliver the taste and functionality your customers demand.

## 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.

### Our unique dairy system



**Grass fed cows**  
Outdoor grazing on nutritious grass for most of the year



**Cleanest air in Europe**  
Urban outdoor air pollution index



**Island location**  
On the edge of the Atlantic Ocean with plentiful rain



**Product quality**  
Multiple checkpoints from farm to factory



**Food authenticity**  
Produced honestly by safe family farms



**Clean label**  
Hormone-free, Non-GMO & Halal



**Cow & milk traceability**  
From grassland to customer



**Trusted partner**  
Supporting leading global brands

### Meet Consumer Demands with CheddMax EV

- ✓ Tailored flavour profiles
- ✓ Natural ingredients
- ✓ Clean label
- ✓ From grass fed cows
- ✓ Non-GMO approved
- ✓ Vitamins & Minerals
- ✓ Multi-format suitability
- ✓ Smooth mouth-feel
- ✓ Excellent nutritional value
- ✓ Vegetarian
- ✓ Source of Calcium
- ✓ Good-for-You

### Applications

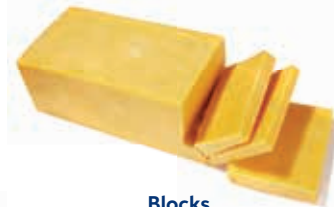
Our research has shown that CheddMax EV exhibits superior functionality that is easily incorporated into existing industry standard processing equipment and recipes. It is a functional cheese curd designed for use in a variety of processed cheese end-products such as:



Individually Wrapped Slices



Slice-on-Slice



Blocks



Triangles



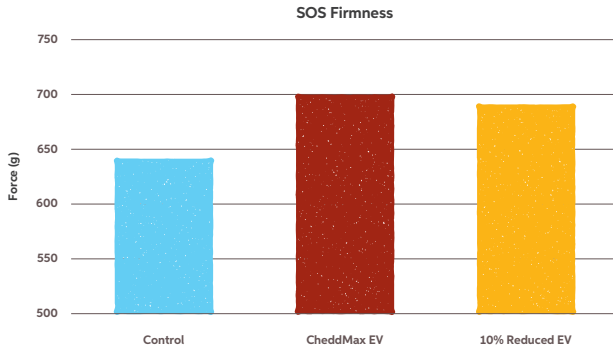
Soft and spreadable cheese

# Let's get technical

## Superior functionality delivering results

### A Slice-On-Slice (SOS)

Results have shown that SOS made with CheddMax EV were significantly firmer than SOS made from standard Cheddar cheese. Using Cheddmax EV allows you to reduce the amount of cheese and protein to obtain similar or improved firmness.



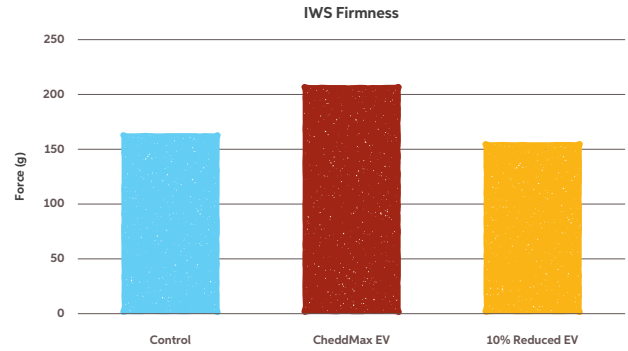
→ The firmer the slice, the more similar to a natural cheese slice.

#### Conclusion:

A reduction of greater than 10% Cheddmax EV and 5% protein in a gold standard SOS recipe can give a similar level of firmness to the same recipe using standard Cheddar cheese.

### B Individually Wrapped Slices (IWS)

IWS made from CheddMax EV were slightly firmer than standard IWS. However, when EV cheese is reduced by 10%, it gave the same firmness as the Standard Control.



→ This forms a less brittle and less sticky slice making it easier to unwrap.

#### Conclusion:

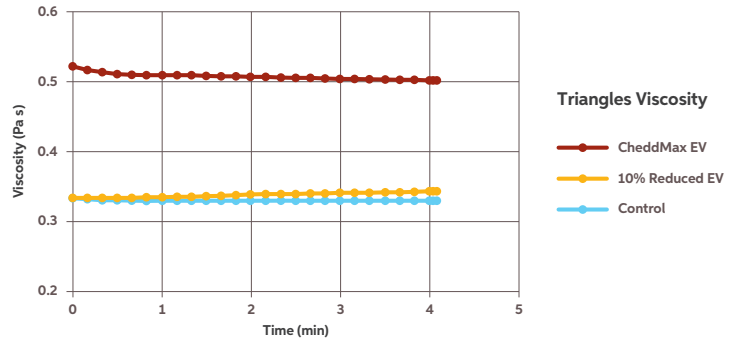
10% less CheddMax EV could be used in IWS production to deliver the same firmness as IWS cheese made with a standard Cheddar cheese recipe.

### C Triangles

Processed cheese triangle recipe results showed significantly higher viscosity in triangles made from Cheddmax EV compared to use of a standard cheddar cheese, as shown in the graph to the right.

#### Conclusion:

Using 10% less CheddMax will give significant cost savings whilst delivering similar viscosity.



## Our R&D Function



#### The innovation hub

Our Innovation Hub houses world class facilities enabling us to bring our concepts to life.



#### Leading the way in process and technology

Functionalising and developing ingredients whilst always maintaining nutritional integrity.



#### Our external ecosystem

Our extensive network of external partners ensures we are agile.



#### Developed by our experts

Our team of experts passionately researching the worlds of dairy and plant.



#### Providing superior nutrition

At Glanbia Ireland the foundations of nutrition are built on dairy and plant. Our ethos: "Good for You, Good for the Planet".

## Get in Touch

To find out more about this solution, please contact us at Glanbia Ireland.

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[www.glanbiairelandingredients.com](http://www.glanbiairelandingredients.com)



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