

# Say cheese to functionality that drives profitability

Get the melt, stretch, and texture your  
customers love — at a lower cost

The Avebe logo, featuring a green hexagon with a white crown icon above the word "Avebe" in white text.

Avebe



Innovation by nature  
since 1919



# Case study I

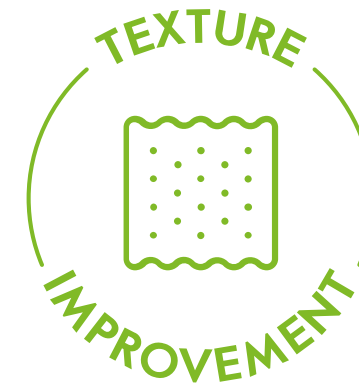


## Enhancing efficiency in Individually Wrapped Slices (IWS)

**Solution** PerfectaMYL® GEL ACT

**Application** Processed cheese

**Functional Benefit**



**PerfectaMYL®**  
by Avebe

### Challenge

A manufacturer of individual wrapped cheese slices aimed to optimize their production costs without compromising the texture, storage properties and overall quality of their IWS product. They were exploring the potential for partial replacement of casein.

### Our solution

**PerfectaMYL® GEL ACT** was identified as a solution due to its flexibility and ability to maintain product integrity. Trials demonstrated that **PerfectaMYL® GEL ACT** could successfully replace a portion of the casein in the IWS formulation while retaining the desired product attributes.



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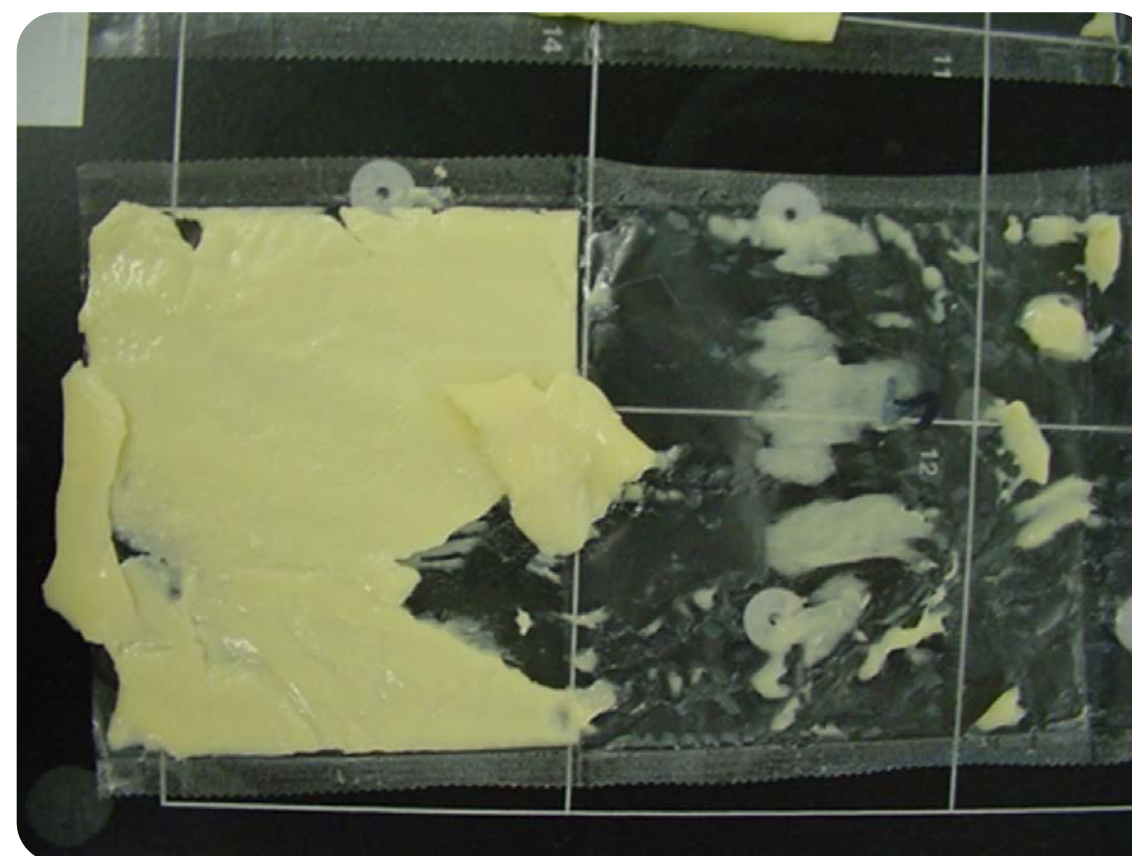
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## Results & Benefits

- ✓ **Maintained product quality:** PerfectaMYL® GEL ACT enabled a **4% replacement of casein** without any noticeable difference in texture compared to the 100% casein control, as confirmed by sensory evaluation.
- ✓ **Eliminated stickiness & water migration:** The use of PerfectaMYL® GEL ACT successfully prevented stickiness to the wrapper and water migration during storage at ambient temperatures (21-24°C), mirroring the performance of the all-casein formulation.
- ✓ **Significant savings:** By replacing 4% casein with PerfectaMYL® GEL ACT, the manufacturer achieved a substantial reduction in the amount of the primary protein needed per batch.



IWS with  
regular  
starch



IWS with  
PerfectaMYL®  
GEL ACT

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### Quantifying the Savings

Let's consider a batch size of 500 kg:

- ✓ Original formulation (23% protein):
  - 115 kg protein
- ✓ Optimized formulation (4% protein replacement):
  - 95 kg of protein and 20 kg of **PerfectaMYL® Gel ACT**
- ✓ This translates to a **reduction of 20 kg of protein per batch**

With an estimated annual cheese production of 1.300 ton,  
**cost savings of over € 200.000** are achievable\*

*\*Depending on the used formulation, equipment and current protein prices*