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Cheese production



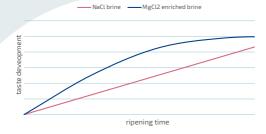
The use of Pure Health & Earth's magnesium chloride in cheese production is an innovative solution to help you develop a healthier cheese with an up to 40% lower sodium content, enriched with magnesium. It can be easily applied in brine solutions and mixed with regular salt (sodium chloride). It will help you develop your products faster and more cost effective due to the accelerated ripening of the cheese and reduced brining time.

In Gouda cheese production, brining in a 50/50 mixture of sodium chloride and magnesium chloride results in cheese with reduced sodium content, high magnesium levels (32% of recommended daily intake), and accelerated ripening and taste development.

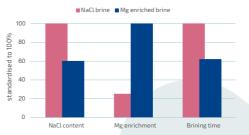
Other methods of applying magnesium chloride include injection or adding it directly to the curd. The latter method can result in cheese with even higher magnesium content, while achieving a sodium reduction of up to 40%, thus allowing for a low sodium claim.

Additionally, this method can reduce brining time by 40%.

Taste development during ripening



Positive effects on cheese



In addition to the positive results observed in Dutch cheeses, magnesium chloride can offer similar benefits when applied in the production of other varieties such as cheddar or mozzarella. Discover the potential with Pure Health & Earth's minerals, available in various forms to cater to diverse applications. We provide comprehensive application support to help you maximize the benefits of incorporating magnesium chloride into your products.

MgCl $_2$ food crystals (99% pure) is a pure magnesium chloride hexahydrate (MgCl $_2$.6H $_2$ 0) and is available in 25 kg bags and 1000 kg big bags.



For more information on the possibilities of using Pure, Health & Earth's magnesium chloride please contact us at:

