Pasteurized
Cheese Sauce

With GPI 1705

Guide

When you need to develop a cheese sauce that clings to the food while providing a clean rich mouthfeel,

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends and dairy processing, we developed **GPI 1705** to stabilize cheese sauces. This gum blend increases viscosity in cheese sauces while still providing a clean mouthfeel. Its natural synergy with dairy makes it highly functional at low concentrations, making it a cost-effective stabilizer.

GPI understands your product's journey from formulation to processing.

Inspire

Use GPI 1705 to stabilize cheese sauces in macaroni and cheese, lasagna, and queso nachos. It can also be used in spreadable cheese products to improve consistency and smoothness.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Pasteurized Cheese Sauce

411.5g	Water	41.15%
250g	Mild Cheddar Cheese (Shredded)	25.00%
250g	Aged Cheddar Cheese (Shredded)	25.00%
49g	Skim Milk Powder	4.90%
12.5g	Butter	1.25%
10g	Disodium Phosphate (DSP)	1.00%
10g	Salt	1.00%
4g	**GPI 1705**	**0.40%**
3g	Acidulant (Citric Acid)	0.30%
1000g	**Total**	**100%**

*Add annato as a colorant to increase yellow color

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PROCEDURE

Mixing:

- Heat water to 64.4°C.
- With continuous agitation, add the mild and aged cheddar to the hot water.
- Continue mixing until all the cheese has melted.
- Add skim milk powder and disodium phosphate into the mixture.
- Add **GPI 1705.**
- Continue mixing and increase the temperature to 85°C.
- Add remaining dry ingredients into the cheese sauce.
- Add the butter.
- Increase temperature once more and bring the mixture to 88°C while continuously mixing.
- Once temperature is reached, transfer the sauce into desired packaging.
- Cool and store at 2°C - 4°C.

NUTRITIONAL FACTS

33 servings per recipe

Serving size 2 Tbsp (30g)

Amount per serving	
Calories	**70**

	% Daily Value*
Total Fat 5.2g	7%
Saturated Fat 3.4g	17%
Trans Fat 0g	
Cholesterol 16mg	5%
Sodium 326mg	14%
Total Carbohydrate 1.3g	0%
Dietary Fiber 0g	0%
Total Sugars 0.8g	
Includes 0g Added Sugars	0%
Protein 4.3g	
Vitamin D 0mcg	0%
Calcium 110mg	8%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS
Food Safety
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Looking for inspiration?
Contact: GPI@gpiglobal.com