

Barentz.

Enhance cheese taste naturally

- Boost cheese taste
- Minimize cheese content 30%
- Enhance overall cheese profile
- Reduced sodium content

Bring out the cheesy goodness in your recipe

CheezeBurst

This is a concept with many recipe varieties. It is meant to be used as a base to identify a customer's best solution.



Concept description

CheezeBurst is a next-generation cheese seasoning powder designed to deliver enhanced cheese taste with a healthier profile.

Formulated with a unique **cheese booster**, it intensifies authentic cheesy flavor while allowing food developers to reduce usage levels without compromising indulgence.

Combined with **SaltWell® Microfine** to lower sodium content, CheezeBurst supports better nutrition and cleaner labels. Perfect for snacks, seasonings, sauces, and ready meals, it ensures a consistent, bold cheese experience that meets both consumer demand and industry requirements.

Formulation guidelines

Ingredient	Percentage
Sugar	45.50%
Maltodextrin DE10-12	27.00%
Saltwell® Microfine	15.00%
Cheese powder	5.00%
Demineralized Whey Powder (1D) - 40%	5.00%
Cheese Booster - 70FM102692	1.50%
Vegetable oil	0.50%
Cheese Buttery LQ-NI-OS 70FM098103	0.50%
Total	100%