

Qwikzee

The smarter way to Perfect Paneer!

Paneer, an Indian cottage cheese, is rich in protein, calcium, and essential vitamins like D, C, A, and B12, along with folic acid. It supports bone health, collagen maintenance, and overall nutrition.

Made by coagulating milk, paneer production requires precise coagulation control. Traditional coagulants like Citric Acid or Acetic Acid can slow the process and cause a sour taste, impacting production efficiency and profitability.

Qwikzee addresses these challenges with a synergistic blend of organic acidulants.



Specifications

- Appearance: White fine powder
- Moisture content: 5.0%
- Odour: Odourless

Method of use

- Slowly add 0.3% to 0.4% (3 gm - 4 gm per litre of milk) of Qwikzee to preheated milk at 80°C – 90°C
- Stir continuously while adding Qwikzee
- Allow coagulation to occur
- Filter the coagulated mass using muslin cloth or a specialized whey separator
- Continue filtration until the whey is completely removed

Note: Buffalo milk (Full Fat Milk) or cow milk can be used, but buffalo milk is preferred due to its higher fat and protein content compared to cow's milk.

Dosage

0.3 - 0.4% milk per litre

Shelf Life

12 Months

Pack Size

1 Kg x 20 Pouches or 25 Kg Paper Bag

Benefits

- Highly soluble
- Retains fat & protein content
- Mild acidulants with a rapid drop in pH
- Helps spoilage control
- Provides additional shelf life
- Improves texture
- Maintains milk's natural sweetness
- Maintains softness
- Maintains sensory characteristics
- 5% Yield increase
- Long-term profitability

Composition

Calcium Acetate- INS 263
Glucosylated Lactone- INS 575
Calcium Chloride- INS 509
Nisin- INS 234

