

TechnoFood

CATALOGUE



ABOUT TECHNOFOOD

TechnoFood was founded in 2023 by a team of experienced professionals dedicated to serving and advancing the food industry. The name “TechnoFood” reflects our vision of combining technology and food, with a strong commitment to innovation and leadership in the sector.

Since 2025, our company has been conducting its R&D activities at the Gebze High Technology Technopark, continuously developing innovative products that contribute to shaping the future of the industry. Our production facility operates in full compliance with the ISO 22000 Food Safety Management System. All of our products are manufactured in accordance with international food safety standards and are certified OIC/SMIIC Halal.



Processed Cheese Emulsifying Salts



The PROMEL emulsifying salts series offers a wide portfolio developed for compatibility with various processing technologies and dairy raw materials.

Cream & Triangle Cheese Applications

Designed to provide optimal pH control, creamy texture, and glossy appearance. Easy to use with excellent solubility, suitable for a wide range of raw materials.

Products:

MS 91,
MS 80,
MS38SP,
MS 4,
MS 91F,
MS 81,
MS 08



■ *Block & Pizza Cheese Applications*

Developed for different processing conditions. These products offer controlled water-binding capacity, elasticity, melting behavior, and stretchability through tailored ion-exchange properties.



Products:

MS 31, MS 85, MS 92, MS 38, MS 07

pH Regulating Salts ■

Emulsifying salts used for pH adjustment depending on raw material characteristics and desired final product properties.

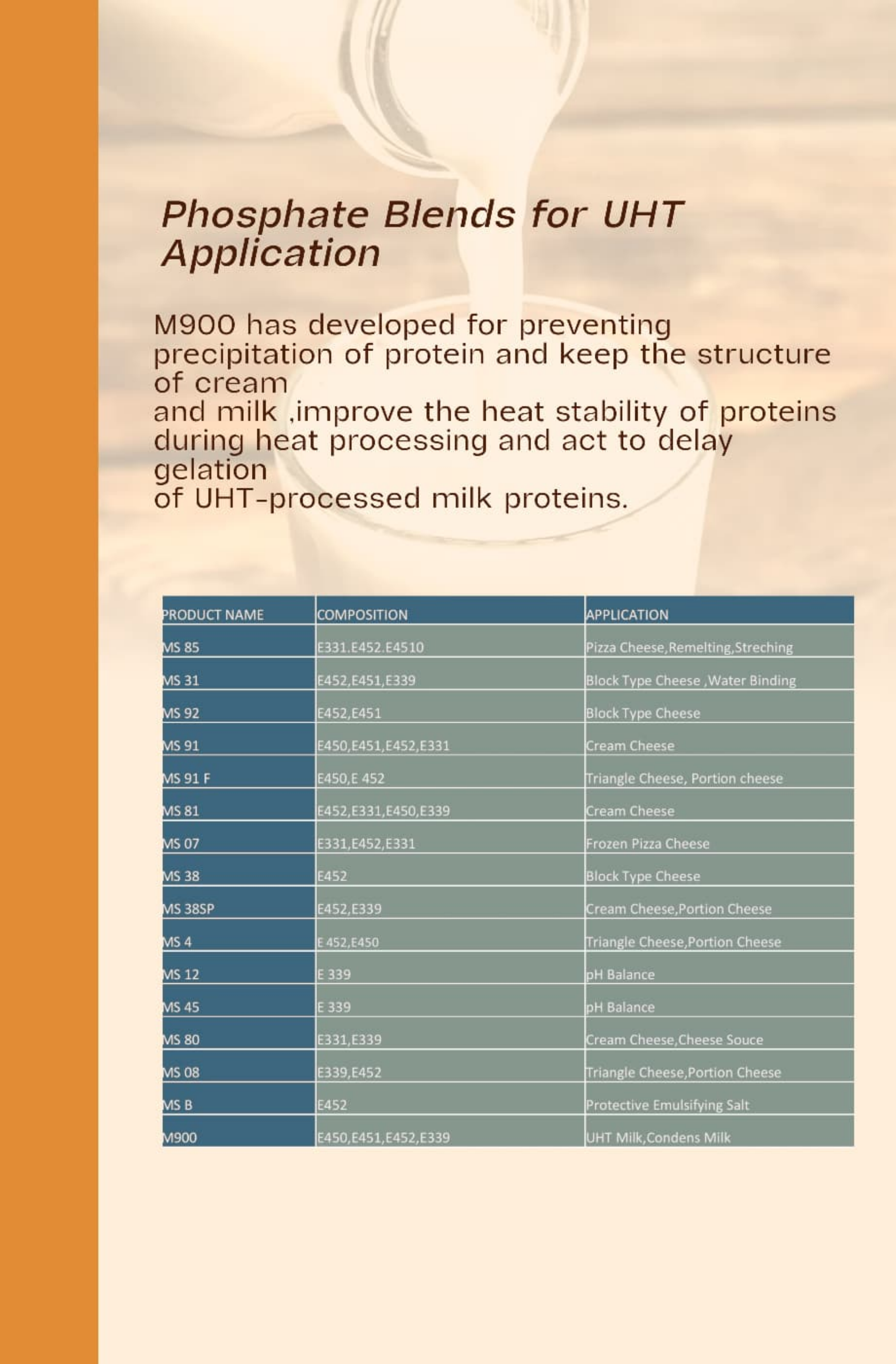
Products:

MS 12, MS 45

↙ *Protective Phosphate Blend*

Products: This is a mixture of long-chain MS-B polyphosphates (polyP), exhibits significant bacteriostatic and antibacterial effects, particularly against Gram-positive bacteria. It is widely used in the dairy industry (processed cheese) to inhibit spoilage and pathogenic microorganisms, especially spore-forming bacteria.





Phosphate Blends for UHT Application

M900 has developed for preventing precipitation of protein and keep the structure of cream and milk ,improve the heat stability of proteins during heat processing and act to delay gelation of UHT-processed milk proteins.

PRODUCT NAME	COMPOSITION	APPLICATION
MS 85	E331,E452,E4510	Pizza Cheese,Remelting,Streching
MS 31	E452,E451,E339	Block Type Cheese ,Water Binding
MS 92	E452,E451	Block Type Cheese
MS 91	E450,E451,E452,E331	Cream Cheese
MS 91 F	E450,E 452	Triangle Cheese, Portion cheese
MS 81	E452,E331,E450,E339	Cream Cheese
MS 07	E331,E452,E331	Frozen Pizza Cheese
MS 38	E452	Block Type Cheese
MS 38SP	E452,E339	Cream Cheese,Portion Cheese
MS 4	E 452,E450	Triangle Cheese,Portion Cheese
MS 12	E 339	pH Balance
MS 45	E 339	pH Balance
MS 80	E331,E339	Cream Cheese,Cheese Souce
MS 08	E339,E452	Triangle Cheese,Portion Cheese
MS B	E452	Protective Emulsifying Salt
M900	E450,E451,E452,E339	UHT Milk,Condens Milk

Stabilizer Systems



- Supermix 70
Stabilizer blend designed for pizza cheese applications, providing fibrous structure and glossy appearance.
- Supermix 20
High water-binding stabilizer system suitable for block-type cheeses.
- Supermix HP06
Developed for high-protein dairy beverages to prevent sedimentation while ensuring smooth texture and enhanced mouthfeel.
- SUPERMIX SYG
Starch-based blend designed for set-type yogurt production.
- SUPERMIX YD
Starch-based stabilizer for fruit yogurt, drinking yogurt, and ayran production.
- LBN 05
Stabilizer system for processed labneh, reducing syneresis and providing glossy, spreadable texture.
- LBN 15
Suitable stabilizer blend for separator-based production systems.



- **BRINEMIX**
Designed for brined products to maintain structural integrity and prevent both chemical and yeast-related spoilage:

- SPC 14

Stabilizer & emulsifier blend for spreadable processed cheeses.

- SPC 40

Developed for UHT cheese spread applications.

- QGL

Stabilizer & emulsifier system for UHT and pasteurized cream applications.

- MOZ 10

Stabilizer & emulsifier blend for vegetable fat-based pizza cheese production.

- CS 30

Starch-based blend developed for cheese sauce production.

- HB 800

Provides elastic and glossy texture in triangle and block cheese applications.



Food Enzymes

TechnoFood offers a comprehensive portfolio of enzyme preparations for the food industry, available in various strengths and packaging options to meet diverse production needs

PROREN MR 2300 (Granulated)

A granulated *Mucor miehei* protease widely used in the dairy industry. With its standardized strength and consistent performance, it is an essential ingredient for reliable and efficient production processes.

PROREN Chymosin

A 100% fermentation-derived chymosin produced from *Kluyveromyces lactis*. Designed for dairy applications, it ensures high performance and consistent quality in cheese production.

ULTRALASE 1000

A transglutaminase enzyme with an activity of 1000 U, obtained through *Streptomyces mobaraensis* fermentation. It is widely used in dairy applications to improve texture, structure, and product stability.



- ANTIFOAM is silicone based emulsifier which is used for eliminating foam production during food production. It is a food grade and halal certificated product

- ANTISTICK is also silicone based food grade product which is used preventing stick on packaging materials , oven or production line





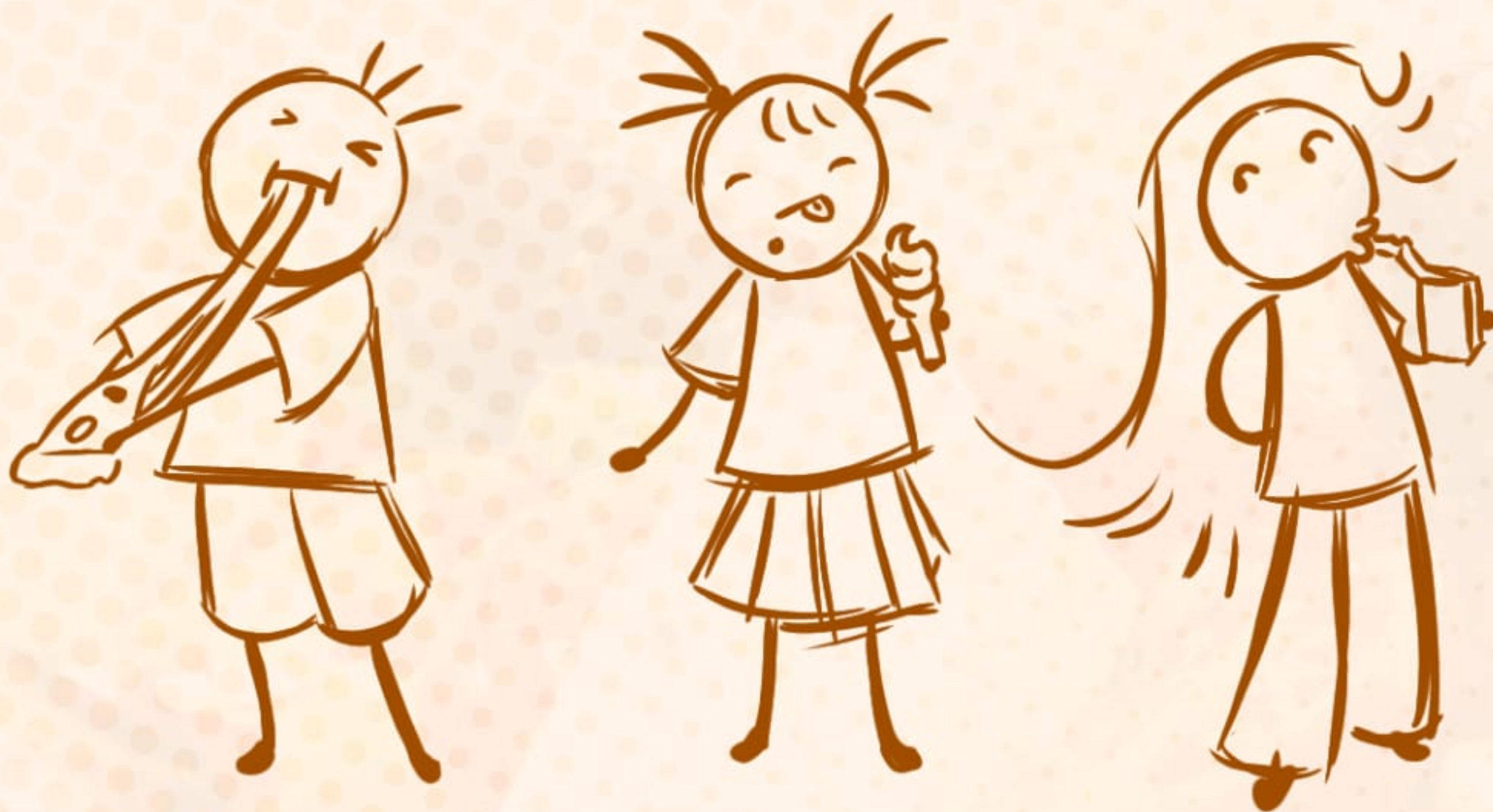
Food Colorants

Natural colorants used in the dairy industry:

- Beta Carotene 5% EM
- Beta Carotene 30% OS
- Annatto
- Copper Chlorophyll

Flavors

- Cheddar Flavors
- Butter Flavor
- Sour Cream Flavors
- Gouda Flavor
- Enzyme Modified Cheese (EMC) Varieties
- Smoke Flavor



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2026