

Product Range

CONCENTRATED CHEESE

Authentic Dairy Taste. Naturally fermented.

In a world of artificial flavors, true taste comes from nature. Made from real cheese and perfected through decades of expertise, our unique fermentation process delivers authentic flavors up to 15–30 times more intense than traditionally matured cheese.



Pastes

Product no.	Product characteristic
Cheddar concentrates	
CHG-5054	Middle-aged to aged, savory and buttery with an intense cheese character
CHG-5510	Middle-aged, fresh and fruity with a proteolytic finish
CHG-5090	Highly ripened and aged, sharp and nutty with fatty-acid depth
CHG-5040	Young to middle-aged, fresh acidic and creamy notes with a rounded body
CHG-5905	Middle-aged, full-bodied and buttery with fresh-milky and fatty acid notes
Italian hard cheese concentrates	
PCG-3910	Ripened, intensely savory and rich with mouth-filling body
PCG-3901	Ripened, deeply savory and slightly pungent with fatty-acid hard-cheese notes
Blue cheese concentrates	
BLG-6050	Powerful and dominant, with piquant-fruity intensity, earthy mushroom notes and a creamy finish
BLG-6150	Authentic and rounded, with blue-cheese fruitiness, mushroom tones and milky-buttery creaminess
Goat & sheep cheese concentrates	
GSG-7735	Middle-aged, creamy-savory and nutty with mature character
GSG-7737	Aged, sharp and powerful with distinct animalic notes

> ● Without added natural flavors

Pastes

Product no.	Product characteristic
Various cheese concentrates	
GOG-1500 Gouda cheese type	Middle-aged to aged, mouth-filling and savory with buttery-nutty richness
MZG-8518 Mozzarella cheese type	Fresh and milky-lactic with creamy-buttery softness
RCG-2661 Romano cheese type	Intensely savory and cheesy, with a lightly sour profile and roasted notes
MAG-7603 Manchego cheese type	Ripened, savory and tangy with a mouth-filling body
EMG-1270 Emmenthal cheese type	Cheesy and caramel-milky with sweet propionic notes
MCG-1410 Mountian cheese type	Matured, deeply savory and sharp-nutty
WMG-7151 Camembert cheese type	Creamy and mushroom-led, with delicate toffee notes and a soft rounded finish
CCG-4502 Cream cheese type	Rich and milky-creamy with distinctive cultured notes

- Without added natural flavors
- Special flavor concentrates are available on request.

Clean Label Pastes

Product no.	Product characteristic
CHG-5991 Cheddar cheese type	Ripened and aged, nutty with rich fatty-acid character
PCG-3990 Italian hard cheese type	Ripened, savory and sharp with buttery-nutty notes
EMG-1290 Emmenthal cheese type	Mildly ripened, caramel-milky and sweet with ripened proteolytic notes
GOG-1590 Gouda cheese type	Middle-aged to aged, savory and buttery-nutty with mild proteolytic notes
GSG-7790 Goat cheese type	Mild and aromatic with fresh-fruity notes

- Without added natural flavors
- Our clean label products are free of additives.
- Special flavor concentrates e.g. Blue Cheese are available on request.

Cost Optimized Pumpable Cheese Flavor Concentrates

Product no.	Product characteristic
CHG-5922 Cheddar cheese type	Fresh acidic and fruity with a savory proteolytic profile
PCG-3922 Italian hard cheese type	Ripened, very savory and pungent with cheesy acids and hard-cheese character
EMG-1222 Emmenthal cheese type	Sweet-caramelly and gently savory with a harmonious finish
RAG-1422 Raclette cheese type	Aged, aromatic-savory with distinctive proteolytic smear notes
MZG-8522 Mozzarella cheese type	Clean and milky with a sour-buttery character

- Our cost optimized cheese flavor concentrates contain natural flavors.

Dosage

Depending on the application and the desired flavor intensity a dosage of 0.5–3 % is recommended. Please contact your Jeneil sales representative for more detailed information.

Storage

Refrigerated storage conditions (3–8 °C) for concentrated pastes and pumpable concentrates are recommended.

Premium Powders

Product no.	Product characteristic
PCG-39100 Italian hard cheese type	Long-lasting and sharply cheesy with browned-nutty notes
EMG-12701 Emmenthal cheese type	Ripened, buttery-creamy and slightly sweet with nutty notes
CHG-50540 Cheddar cheese type	Middle-aged, buttery and gently toasted-nutty

- ● Without added natural flavors
- Special flavor concentrates e.g. Blue Cheese are available on request.

Cost Optimized Powders

Product no.	Product characteristic
CHG-91050 Cheddar cheese type	Savory and lightly acidic with a soft fruity lift
PCG-91031 Italian hard cheese type	Long-ripened, sharp and savory with hard-cheese character
GSG-91070 Goat cheese type	Creamy-savory with mild lactic acidity and a dominant goat-cheese character
EMG-91020 Emmenthal cheese type	Middle-aged, creamy-sweet and mild-savory with fruity body
GOG-91010 Gouda cheese type	Cheesy, savory and nutty with rounded depth

- Our cost optimized powders contain natural flavors.

Dosage

Depending on the application and the desired flavor intensity a dosage of 0.5–3 % is recommended. Please contact your Jeneil sales representative for more detailed information.

Storage

Cool and dry storage conditions (15–25 °C) for concentrated cheese powders are recommended.