

## Paradip® Cheese Waxes

## **General**

In this overview you find our standard range of uncoloured and coloured cheese waxes used for highly sophisticated industrial coating lines as well as manual dipping.

Paradip<sup>®</sup> cheese waxes are blends of formulated linear and branched hydrocarbon waxes. Some of the formulations contain small amounts of polymers, pigments or dyes.

Our special formulated waxes are used as a coating to protect cheese for:

- mould growth;
- loss of weight;
- damage during transport.

The cheese wax coating also helps to:

- stop (aerobic) ripening of the cheese;
- prevent maintenance during shelf life;
- give distinctive and attractive appearance to the cheese.

There is a wide variety in types of cheeses produced all over the world. Cheese can be either soft or hard and can vary from young to mature. The performance requirements for cheese waxes therefore can differ considerably. A lot of different machines have been developed to reach high output rates in automatic cheese coating.

Depending on the type of cheese and waxing machine used, the following properties of a cheese wax are of importance:

- resistance to cracking
- high flexibility
- appropriate congealing time
- required coating weight
- good flow properties
- closed film without any pinholes

- appropriate 'adhesion' to the cheese
- resistance to pressure
- stability of colorants and pigments
- low scuff on transport belts and machine parts
- non blocking properties
- good cutting properties

Cheese wax can make an important contribution to the image of a product and that is why a growing range of different coloured waxes are used to differentiate the cheeses. Our coloured waxes are known for their high pigment stability and are available in different variations of yellow, orange, black, white, blue, brown, red, purple and green. All colorants and pigments are food grade qualities.

Our cheese wax experts will help you selecting the appropriate grade for your application.

<sup>®</sup> PARADIP is a registered trademark of Paramelt B.V.



## **Product characteristics**

Paradip <sup>®</sup>	congealing point in °C ASTM 938	penetration at 25 °C in *0.1mm ASTM D 1321	viscosity @ 100 °C in mPa.s ASTM 3236	type of pigment/ colourant
Natural 1	56 – 62	40 – 50	6 – 8	E 160a
Natural 2	56 – 62	40 – 50	6 – 8	-
Natural 3	52 – 58	40 – 44	7,5 – 10,5	-
Red L 1	56 – 62	45 – 55	7 – 9	E 180
Red L 2	60 – 66	40 – 50	7 – 10	E 180
Red L 3	55 – 61	45 – 53	5 – 9	E 180
Red LI 2	55 – 62	45 – 55	6 – 8	E 132/180
Red L 6108	57 – 63	40 – 50	7 – 11	E 180
Red A 2	60 – 66	40 – 50	8 – 10	E 129
Red C 1*	60 – 66	45 – 55	6 – 9	E 124
Red C 2*	60 – 67	47 – 57	6 – 9	E 124
Yellow B 1	60 – 66	45 – 55	6 – 8	E 160a
Yellow B 2	57 – 62	45 – 55	6 – 8	E 160a
Yellow T 2	57 – 63	50 – 60	6 – 8	E 102
Black Z 1	60 – 66	55 – 65	8 – 13	E 151
Black AFT	55 – 63	35 – 45	6 - 10	E 129/133/102
Black N 1	55 – 63	35 – 45	6 – 8	E 153
Black N 2	60 – 66	40 – 50	8 – 12	E 153
Orange S 2	56 – 62	45 – 55	4 – 6	E 110
Orange SB 3*	57 – 62	43 – 53	5 – 8	E 110/160a
Orange BL 6381	65 - 70	40 - 50	12 - 17	E 160a/180
White W 2*	60 – 66	30 – 40	8 – 14	E 171
Green G 1	63 – 68	40 – 50	6 – 8	E 141
Green TF 2	62 – 68	45 – 55	8 – 12	E 102/133
Brown SZ 2	60 – 66	50 – 60	10 – 15	E 110/151
Purple IZL 2	54 – 60	50 – 60	6 – 9	E 132/151/180
Purple IA 2	60 – 66	45 – 55	8 – 12	E 132/129
Blue I 2	56 – 62	40 – 50	5 – 7	E 132
Blue INW 2*	60 – 66	45 – 55	6 – 8	E 132/153/171

<sup>\*</sup> These products are affected by the changes of NL commodities regulation on cheese coatings which as of 1 April 2023 no longer allow to sell cheeses with non-edible coatings containing E110, E124 or titanium dioxide (former E171). Please contact us for more information.

## **Disclaimer**

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