



food | **cheese waxes**



Paradip Nowax™

**Sustainable, vegetable-based
cheese coating waxes**

Formulating solutions. Together.

Conventional Paradip® cheese coating waxes are formulated from food grade, refined mineral hydrocarbon waxes. But for more than 30 years Paramelt is also supplying natural, organic waxes with similar characteristics, using ingredients derived from sustainable vegetable oils.

The Paradip Nowax™ range of cheese waxes consists of products for both industrial coating lines as well as manual dipping and are available in a variety of colors, produced in our unique in-house color lab.

The vegetable-derived, natural waxes are themselves classified as food ingredients and are both renewable and compostable. In addition, the physical properties of these waxes offer additional possibilities to control the permeability of the cheese coating layer - in particular, the breathable nature of these products makes them especially suitable for coating gas-forming cheeses.

Gas forming cheese

The typical holes in cheeses like the Swiss Emmentaler and the Dutch Maasdammer, are created during the ripening process through the evolution of CO2 gas, released during the conversion of lactic acid to propionic acid. This can lead to blister formation under a conventional wax coating as this gas cannot permeate through the applied layer. Paradip Nowax coatings have a higher gas permeability than their mineral based counterparts allowing the evolved gas to escape, whilst maintaining a sufficient moisture barrier to prevent drying out of the cheese.



Product	Congealing point (°C) ASTM 938	Viscosity @ 100°C (mPa.s) ASTM 3236	Penetration @ 25°C (dmm) ASTM D 1321	Type of pigment/colorant
Paradip Nowax Natural 6107	43 - 48	6 - 10	40 - 50	-
Paradip Nowax Yellow 5990	43 - 48	6 - 10	40 - 50	E160A
Paradip Natural 6333 (hybrid)	67 - 73	5 - 10	65 - 75	-
Paradip Nowax Red L 6265	40 - 45	7 - 13	45 - 60	E180

grades show a distinctly different crystallisation and congealing to mineral waxes and therefore require re-optimisation of the application process conditions compared with running mineral-based products. Typically vegetable waxes can be run at significantly lower temperatures however the congealing and hardening behaviour of the Nowax products is substantially slower than mineral waxes, which can lead to production limitations.

In some cases therefore, to achieve the desired application weight, surface finish or throughput, it is necessary to further formulate the natural waxes to deliver the required characteristics, resulting in the so-called Hybrid grades. These Hybrid products enhance the performance of Nowax coatings in high-speed industrial lines whilst maintaining the vegetable content of the wax above 85%.

Food safe manufacturing

Our range of Paradip cheese waxes requires a controlled manufacturing environment in order to meet the necessary regulatory & hygiene standards. As a result of these demanding requirements, we have invested heavily in our operating facilities and procedures, using comprehensive standards of HACCP and GMP to achieve FSSC 22000 accreditation for our ISO 9001 certified production operation equivalent to AIB and BRC standards.



Paradip Nowax™ vegetable-based cheese waxes.

The use of wax coatings to encapsulate cheese remains a strong concept providing both functional and marketing benefits:

Protection

- Inhibits mould growth
- Prevent loss of weight/moisture
- Reduce damage during transport
- Stop (aerobic) ripening of the cheese

Promotion

- Strong brand identity
- Distinctive & attractive shelf appeal
- Extended shelf life

Endless possibilities

As market leader for cheese coatings Paramelt offers the widest range of products for this sector with almost a hundred different Paradip® cheese waxes. This enables Paramelt to meet the full range of market demands from small mini cheese snack portions all the way up to large, fully matured hard cheese wheels.

Our ability to deliver such a broad range of products whilst maintaining colors to tight tolerances and stability levels is unique in the industry. This is only possible because of our unique in-house pigment formulation facility, which is specifically dedicated to support the cheese wax range. This expertise in dye and pigment concentrates has now allowed Paramelt to introduce a range of colored vegetable-based cheese waxes to the market.

Application aspects

Paradip coatings are applied by immersing the cheese into molten wax at temperatures typically in the range 80-120°C. The Nowax vegetable-based



We are Paramelt

When your products depend on the consistent performance of waxes, adhesives, and coatings, reliability becomes essential. Today's manufacturing challenges, from supply chain volatility to increasing regulatory and sustainability demands, require partners who respond with certainty and expertise. Many of the world's most trusted brands rely on Paramelt for dependable quality, secure supply, and deep formulation knowledge in demanding applications. We collaborate closely, support your goals, and help you move forward.

We listen, adapt and deliver!

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